

Delheim Gewürztraminer 2014

Orange blossom, Turkish Delight and litchi aromas, backed by some zesty citrus notes. These flavours follow through on the palate.

variety: Gewurztraminer | 100% Gewürztraminer

winery: Delheim Wine Estate winemaker: Reg Holder

wine of origin: Simonsberg-Stellenbosch

analysis: alc:13.17 % vol rs:13.33 g/l pH:3.25 ta:6.38 g/l

type: White style: Semi Sweet body: Full taste: Fruity

pack:Bottle size:0 closure:Screwcap

ageing: Drink now; it will also age well for five to six years after vintage.

about the harvest:

The grapes were handpicked.

Grape Analysis:

Sugar: 23.5°B | pH: 3.85 | Total acidity: 5.30 g/l

in the cellar :

The grapes were de-stemmed and only lightly pressed. The juice was settled overnight, then racked and inoculated with a selected yeast strain. Fermentation was done at low temperatures in concrete tanks. The wine spent four months on the lees, after which it was lightly fined and sterile filtered.

Bottling Date: July 2014 Release Date: August 2014



Delheim Wine Estate

Stellenbosch

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