

Altydgedacht Gewurztraminer 2014

One of the very few examples of a dry Gewürz in South Africa and very much the signature style of Altydgedacht. Brilliant straw colour with a slight green tint on the edge. The nose is perfumed, with good expression of spice, rose petals, Turkish delight and leechies. The palate follows through with floral flavours and a mélange of fruits, with good palate weight and lingering finish.

To be enjoyed on its own or as an accompaniment to spicy foods, curries and sushi.

variety : Gewurztraminer | 100% Gewurztraminer

winery :

winemaker : Etienne Louw

wine of origin : Durbanville

analysis : alc : 13.41 % vol rs : 3.2 g/l pH : 3.24 ta : 6.4 g/l so2 : 131 mg/l

type : White

pack : 0 size : 0 closure : 0

2014 Vintage - Double Gold Medal at 6 Nations Wine Challenge 2014

2012 vintage - Michelangelo Double Gold Medal (Michelangelo Wine Awards 2012) 2013 vintage – Veritas Gold (2013), Six Nations Challenge Gold (2013)

ageing : An elegant, complex wine with good ageing potential.

in the vineyard : Altydgedacht is a 412 hectare estate, that has been in the Parker family since 1852. Brothers John and Oliver and their teams utilizes the Durbanville microclimate to its fullest to produce wines with distinctive varietal expression. Dry land vineyards with Hutton soils and trellised hedges. Average age of vineyards – 15 years. Although being a white grape, Gewürztraminer berries turn a rosy pink upon ripening.

about the harvest: The grapes were hand-picked in the cool morning hours at a minimum of 23°Balling- a critical factor in the making of Gewürztraminer.

in the cellar : Due to the age of the vines, the bunches do not ripen evenly and subsequently the block was harvested in 3 stages. A new block has also come into production in 2012. After harvest, the grapes were cooled overnight to 10 °C prior to vinification. The grapes were subsequently sorted, de-stemmed, crushed, pressed and allowed to cold settle over two days. The juice was cold-fermented with VIN 13 at 11 °C and racked at dryness. Extended lees maturation, enhanced by an autolytic enzyme, was allowed for 3 months prior to bottling.

