

## Grunberger Freudenlese 2000

The wine has pronounced spicy and clove flavours with undertones of dried fruit. On the palate it is well balanced with a delicate sweetness and a refreshing, fruity taste.

**variety :** Sauvignon Blanc | Sauvignon Blanc, Gewurztraminer

**winery :** Grunberger

**winemaker :**

**wine of origin :**

**analysis:** alc : 7.5 % vol    rs : 80.0 g/l    pH : 3.38    ta : 6.3 g/l

**type :** Dessert

**in the vineyard :** The Sauvignon Blanc grapes came from vineyards in the Stellenbosch and Malmesbury areas, situated at 180 to 240 metres above sea level. The vines were trellised and were planted between 1984 and 1989.

The Gewurztraminer grapes came from vineyards in the Durbanville and Stellenbosch areas, planted at 95 to 180 metres above sea level. The trellised vines were planted from 1984 to 1986.

**about the harvest:** The grapes were picked by both hand and by machine at 21.5 to 22°C. The Sauvignon Blanc was picked from mid-February until mid-March and the Gewurztraminer from the beginning until the middle of March.

**in the cellar :** In the cellar the juice received 2 to 4 hours skin contact and fermented cold at 14°C for 14 days. The wine was blended in a ratio of 80% Sauvignon Blanc and 20% Gewurztraminer.

