

Grunberger Spritzenlese 2000

The wine has fresh and delicate aromas of ripe fruit with nuances of muscat in the background. On the palate it is well-balanced with good acidity and a perfect counter balanced sweetness. The light sparkle lends character to the wine and elevates the fruity character.

variety : Sauvignon Blanc | Sauvignon Blanc and Chenin Blanc

winery : Grunberger

winemaker :

wine of origin :

analysis : alc : 8.2 % vol rs : 81.0 g/l pH : 3.3 ta : 6.5 g/l

type : Dessert

in the vineyard : The grapes came from trellised vineyards in the Stellenbosch and Malmesbury areas, planted from 1984 to 1989. The vineyards face south to south east and were planted in alluvial soils.

about the harvest: The grapes were picked by hand at 20.5°Balling during mid-February until March.

in the cellar : In the cellar the juice received skin contact for four hours and fermented cold at 14°C for 14 days. The wine was blended in a ratio of 51% Sauvignon Blanc to 49% Chenin Blanc.

