

## Grunberger Stein 1999

On the nose the wine has enjoyable fresh fruit aromas with hints of spicy Muscat in the background. On the palate it is well balanced with appealing fruit flavours.

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

**winery :** Grunberger

**winemaker :**

**wine of origin :**

**analysis :** alc : 11.52 % vol    rs : 14.9 g/l    pH : 3.29    ta : 6.1 g/l

**type :** White

**in the vineyard :** The Sauvignon Blanc grapes came from vineyards in the Stellenbosch, Franschhoek and Malmesbury areas, planted between 1985 and 1994 at altitudes ranging from 110 to 180 metres above sea level. The vineyards were planted in alluvial soils to gravel soils of granite origin.

The Gewurztraminer grapes came from trellised vineyards in the Stellenbosch and Durbanville areas, planted between 1984 and 1986 at 96 to 150 metres above sealevel. The vines were planted in deep red soil to gravelly soil of granite origin with clay underneath.

The Rhine Riesling grapes came from Stellenbosch and Durbanville. The vineyards are situated at 110 to 210 metres above sea level in deep, yellow brown soils with soft decomposed rock underneath. The vines are trellised and were planted from 1981 to 1989.

**about the harvest:** All the grapes were picked by hand - the Sauvignon Blanc at 21.3Â°Balling during mid February and mid March, the Gewurztraminer at 21.5Â°Balling during mid March, and the Rhine Riesling at 21.5Â°Balling from 7 to 14 April.

**in the cellar :** In the cellar the juice received 2 hours skin contact and fermented cold at 14Â°C for 14 days. The wine was blended in a ratio of 65% Sauvignon Blanc to 20% Gewurztraminer and 15% Rhine Riesling.

