

## RW Winery Range Gewürztraminer 2014

Full bodied wine with honeysuckle and rose petals in bouquet. Rich and smooth with beautifully balanced sugar and acid give an extra interest by a touch of honeyed botrytis.

An uncomplicated wine ideal with fresh fruit based desserts and mild soft cheeses. Serving temperature: 8° - 10°C. Allergens: Contains Sulphites, Milk

**variety** : Gewurztraminer | 100% Gewurztraminer  
**winery** : Robertson Winery  
**winemaker** : Francois Weich  
**wine of origin** : Robertson  
**analysis** : **alc** : 11.7 % vol **rs** : 36.5 g/l **pH** : 3.5 **ta** : 6.05 g/l  
**type** : White **style** : Semi Sweet **body** : Full **taste** : Fruity  
**pack** : Bottle **size** : 750ml **closure** : Screwcap

**ageing** : 1 - 2 years

**in the vineyard** : Our Gewürztraminer vines are planted in Karoo soils on well-drained mountain slopes. Vines are planted from North West to South East to utilize the prevailing sea breeze. The sea breeze cools down the fruit, extend the ripening period and build up concentrated flavours in the grapes.

**about the harvest:**

Six tons of grapes per hectare were harvested early in the morning in the first week of March at 25°B from two specially selected grape growers in the Robertson Valley.

**in the cellar** : Only free run juice was used to ensure a delicate fruit component. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 15°C.



### Robertson Winery

Robertson

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[www.robertsonwinery.co.za](http://www.robertsonwinery.co.za)