

Delheim Gewürztraminer 2015

Fragrant aromas of perfume, litchi, Turkish delight and petals, underpinned by subtle hints of white pepper and ginger spice. The palate is fresh and elegant, with a delicately balanced fruit / acid structure. The litchi and Turkish delight flavours follow through beautifully onto the palate, and the wine ends with lingering flavours of ginger spice and fresh pineapple.

variety : Gewurztraminer | 100% Gewürztraminer

winery : Delheim Wine Estate

winemaker : Reg Holder

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 13.5 % vol rs : 11.90 g/l pH : 3.23 ta : 5.80 g/l

type : White **style :** Semi Sweet **body :** Full **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Drink now, but this wine will also benefit from careful cellaring for 5 - 6 years from vintage.

in the vineyard : Origin: Simonsberg Ward, Stellenbosch, South Africa

about the harvest:

The grapes were handpicked.

Grape Analysis:

Sugar: 23.2°B | pH: 3.62 | Total acidity: 5.83 g/l

in the cellar :

The grapes were de-stemmed and only lightly pressed. The juice was settled overnight, then racked and inoculated with a selected yeast strain. Fermentation was done at low temperatures in concrete tanks. The wine spent four months on the lees, after which it was lightly fined and sterile filtered.

Bottling Date: November 2015

Release Date: December 2015



Delheim Wine Estate

Stellenbosch

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