

## Villiera Gewurztraminer 2015

Villiera's 2015 Gewurztraminer is typically aromatic with intense lychee character and floral, rose petal, undertones. It is soft and off dry with a well balanced finish.

An aromatic variety of German origin that goes well with strong flavours in food, particularly spicy food. Best enjoyed chilled.

**variety** : Gewurztraminer | 100% Gewurztraminer

**winery** : Villiera Wines

**winemaker** : Jeff Grier

**wine of origin** : Stellenbosch

**analysis** : **alc** : 12.0 % vol **rs** : 10.0 g/l **pH** : 3.50 **ta** : 5.5 g/l

**type** : White **style** : Off Dry **body** : Medium **taste** : Mineral

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

Regular Wine Club Selection.

**ageing** : Best enjoyed chilled and young, but can be matured for a couple of years from date of vintage.

An aromatic variety of German origin that goes well with strong flavours in food, particularly spicy food. A difficult name to pronounce and the cellar staff usually refer to it as "what's coming now" instead of Gewurztraminer.

**in the vineyard** : It is low yielding and early ripening and block used in 29 years old. The canopy is opened as much as possible to allow the darkening of the berries.

**about the harvest** : Handpicked at optimal ripeness with a small percentage of botrytis

**in the cellar** : After crushing and destalking about 8hrs of skin contact is allowed for maximum aroma extraction before pressing. After setting selected yeast is added for a controlled cold fermentation. It is sterilized and filtered before bottling.



### Villiera Wines

Stellenbosch

021 865 2002

[www.villiera.com](http://www.villiera.com)