

Delheim Gewürztraminer 2018

Vibrant aromas of litchi, white Turkish delight, white juice pear and rose petals come to mind. The palate is supported by fruit flavours ranging from litchi and orange skins, with a touch of sweet honey comb underpinned by a zesty acidity that lingers in the mouth well after the first sip.

variety : Gewurztraminer | 100% Gewürztraminer

winery : Delheim Wine Estate

winemaker : Roelof Lotriet

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 13.30 % vol rs : 11.30 g/l pH : 3.25 ta : 5.9 g/l

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

pack : Bottle size : 750ml closure : Screwcap

2018 Harvest:

Tim Atkins SAReport - 91 Points

ageing : Careful cellaring will allow this wine to age gracefully for at least 8 years from vintage.

in the vineyard : Two blocks of Gewürztraminer namely "Nou Ry" and Reservoir, are planted on the foothills of the Simonsberg Mountain. Nou Ry" was harvested on the 14th of February at a sugar level of between 21.6° - 22.1° Brix. At the time of sampling, the aromas ranged from predominantly white Turkish delight to nuances of fresh litchi. Reservoir on the other hand was harvested 5 days later and shows more intense litchi flavours and grape flavours at the time. Diversity in the flavour profile of these grapes at the time of picking was the reason why these two blocks were harvested and fermented separately.

about the harvest: The grapes were handpicked in the early morning hours.

in the cellar : On arrival at the cellar, the grapes were de-stemmed and gently crushed. Skin contact was given for one hour in the press to extract more flavour precursors in the juice to be fermented. The fermentation temperature was carefully controlled and monitored at 14°C to 16°C during alcoholic fermentation. The wine was lightly fined before being bottled.

Bottling Date: August 2018

Release Date: October 2018



Delheim Wine Estate

Stellenbosch

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