

RW Winery Range Gewürztraminer 2018

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 : Jacques Roux

wine of origin : Robertson

analysis : alc : 11.95 % vol rs : 42.7 g/l pH : 3.35 ta : 7.70 g/l

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

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

Ultra value wine challenge 2018/2019: Gold

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 at 25°B from two vineyards.

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

023 626 3059

www.robertsonwinery.co.za