

## Neethlingshof Gewurztraminer 2001

The South African Trophy Wine Show 2002 - Bronze

Light straw colour with green hues. Clear and bright. The nose shows the tropical Gewurztraminer aromas of litchi and rose petals, with an Oriental touch of jasmine and honeysuckle. An off-dry palate with a zesty finish. Spicy litchi and peach flavours follow through onto the palate. Lovely natural balance between sugars and acids.

Ideal with spicy oriental foods or with lightly-curryd fish, chicken and lamb, or chicken with limes. Especially good melded with chicken and cashew stir fry. Can also be enjoyed with light and fruity desserts if they are not too sweet. Delightful on its own. Serve well chilled at 10-12°C.

**variety :** Gewurztraminer | Gewurztraminer

**winery :** Neethlingshof Wine Estate

**winemaker :** Philip Constandius

**wine of origin :** Coastal

**analysis :** alc : 12.97 % vol   rs : 11.5 g/l   pH : 3.4   ta : 5.7 g/l   va : 0.13 g/l   so2 : 119 mg/l   fso2 : 58 mg/l

**pack :** Bottle

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**ageing :** This wine should be enjoyed when young and fresh to appreciate its luscious fruit and floral character to the full.

**in the vineyard :** Gewurztraminer (85%) and Muscadel (15%), grown in deep-structured, unirrigated, decomposed granite soil on southern and north-western slopes facing False Bay. The sea breezes that rise from the Bay have a significant influence on the vineyard as they cool the vines during the ripening period in the Western Cape's hot summer months. Both varieties are grafted onto Richter 99 rootstock and are trellised, using a five-wire fence system. The vines are between 11 and 12 years old.

**about the harvest:** Both varieties were harvested on the first day of February 2001, when the Gewurztraminer registered an average Balling of 23.2 and the Muscadel a lower 22.4.

**in the cellar :** The Gewurztraminer and Muscadel were fermented separately, in stainless steel tanks using Uvaferm Vinorama yeast. After blending the components in the second week of March, the wine was bottled on 17 May 2001 and released after bottle maturation of four months.



### Neethlingshof Wine Estate

Stellenbosch

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