

Delheim Gewurztraminer 2002

Intriguing ripe litchi and rose petal flavours and a good balance between sugar and acid. The long aftertaste with a dry-sweet finish makes this a perfect choice with lightly spiced cuisine such as curry and Thai food dishes.

variety : Gewurztraminer | Gewurztraminer

winery : Delheim Wine Estate

winemaker : Conrad Vlok

wine of origin : Coastal

analysis : alc : 12.95 % vol rs : 16.56 g/l pH : 3.43 ta : 5.65 g/l

type : White

pack : Bottle

Veritas 2002 - Bronze

in the vineyard : Planted on a North West slope at 350m above sea level. Half the crop was lost by wind damage at flowering. Yields of 2.5 tonnes per hectare in 2002 vintage.

about the harvest: The grapes were harvested at 23.1° Balling.

in the cellar : Crushing and destemming, followed by mash cooling and skin contact for 6 hours. The juice was left to settle overnight with pectolytic enzymes. Fermentation at 15°C in steel tanks with selected yeast strains.



Delheim Wine Estate

Stellenbosch

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