

Neethlingshof Gewurztraminer 2023

Colour: Medium lemon

Aroma: Pronounced aromas of litchi, ripe yellow apples, rose petals, and hints of Turkish Delight.

Palate: Offers flavours litchi and kiwi fruit characters finishing off with a hint of orange marmalade. This wine is a true reflection of terroir.

An ideal companion to spicy food, curries such as Thai red duck curry with pineapple, and lychee, or even a simple Waldorf. This wine also makes good partner to desserts such as apple strudel.

variety : Gewurztraminer | 100% Gewurztraminer

winery : Neethlingshof Wine Estate

winemaker : De Wet Viljoen

wine of origin : Stellenbosch

analysis : alc : 12.8 % vol rs : 6.7 g/l pH : 3.48 ta : 5.8 g/l

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

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

2024 Concours Mondial de Bruxelles - Gold

2024 National Wine Challenge - Double Gold

ageing : Drinks well now and has potential for further aging.

in the vineyard : The trellised Gewurtstraminer vines, planted in 1988 and grafted onto Richter 99 rootstocks, are established in deep red Tukul and Oakleaf soils on the southern slopes of the Estate, facing nearby False Bay. Cool aquatic airflow off False Bay during the summer months tempers the temperature and slows the ripening of the grapes, resulting in more intense flavours in the wine.

about the harvest: The grapes were harvested by hand in February at the sugar levels of 22.4° Balling

in the cellar : After clarification of the juice, inoculation with a selected yeast started the fermentation in temperature-controlled stainless-steel tanks. The fermentation temperature was controlled at 16-18°C and lasted 20 days before the wine was racked and readied for bottling. The first bottling of 26000 bottles took place on 5 April 2023.



Neethlingshof Wine Estate

Stellenbosch

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