

Delheim Gewürztraminer 2025

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

Enjoy with warm curry & spicy cuisine.

variety : Gewurztraminer | 100% Gewürztraminer

winery : Delheim Wine Estate

winemaker : Roelof Lotriet

wine of origin : Simonsberg-Stellenbosch

analysis : **alc** : 13 % vol **rs** : 10.1 g/l **pH** : 3.4 **ta** : 5.5 g/l

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

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

ageing : Careful cellaring will allow this wine to age gracefully for at least 6 years from vintage.

Although it is a pale-coloured, clear white wine, Gewürztraminer's grapes have pink-red skins. And during the making of the wine, none of the pink pigments affect the white wine color. Delheim is one of the few South African producers to still make this aromatic wine.

Only 94 ha are planted in the local wine landscape, 42 ha of which are in Stellenbosch.

in the vineyard : Block names: Reservoir and Nou-ry

Size: 2.61ha and 0.95ha respectfully

Soil: Oakleaf profile, mainly decomposed granite

Slope: North facing

Height above sea Level : 340m

in the cellar : The wine was pressed cold and the only the free run juice was used.

Fermented and matured in stainless steel tanks for 8 months. A light fining and filtration was done before bottling.



Delheim Wine Estate

Stellenbosch

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