

RW Gewürztraminer 2025

Gewürztraminer is an aromatic which wine grape variety. This wine is a full bodied wine with honeysuckle and rose petals on the bouquet. The wine is rich and smooth with beautifully balanced sugar and acid that comes from a touch of honeyed botrytis.

Gewürztraminer's sweetness may offset the spice in Asian cuisine. It pairs well with strong cheeses and fleshy, fatty wild game.

variety : Gewurztraminer | 100% Gewurztraminer

winery : Robertson Winery

winemaker : Rianco van Rooyen

wine of origin : Robertson

analysis : alc : 12.44 % vol rs : 32.9 g/l pH : 3.34 ta : 6.92 g/l

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

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

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

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