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Zevenwacht GewÃ¼rztraminer 2003

Deep golden lime in colour. Classic litchi and oriental spice on the nose. A wine with enormous viscosity and mouthfeel. The aromatics of GewÃ¼rztraminer have been venerated and are underscord by the slightest hint of marzipan and vanilla butter. A night of lust in a cheap hotel â€“ frangipani soap, floral curtains and a pleasurable, lingering finish.

variety : Gewurztraminer | 100% GewÃ¼rztraminer
winery : Zevenwacht Wine Estate
winemaker : Karl Lambour
wine of origin : Coastal
analysis : **alc :** 13.90 % vol **rs :** 2.1 g/l **pH :** 3.27 **ta :** 6.4 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle

in the vineyard : These vineyards, nearly 25 years old, present a visual anomaly. Gnarled and far from aesthetic, they produce the tiniest berries with astonishing aromatic concentration. South facing with the most extreme slope on the farm, the wines enjoy the wintry exhalation of the Atlantic Ocean less than a stone throw away in viticultural terms. The decomposed granite soils include desirable clay elements that retain moisture during the drier months of ripening, yet, as a result of the prominent gravel fractions, allow for excellent drainage.

in the cellar : Lessons learned in 2002 paved the way for a move towards fruit retention and expression. Rigorous selection and a move away from whole bunch pressing allowed for higher quality juice with superb aromatic potential. Fermentation took place in third and fourth fill French oak Hogsheads (300l). The wine was racked to stainless steel after one month where lees contact occurred over a six-month period. A light fining to enable protein stability took place before hand bottling without filtration. A sediment may result over time. Careful decanting will allow for a clear drink and the most advantageous expression of this aromatic wine. 2800 bottles have been produced.





Zevenwacht Wine Estate

Stellenbosch

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