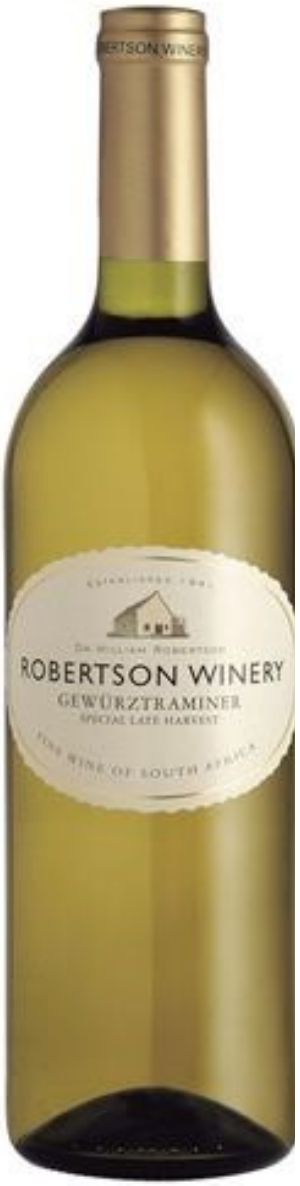
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Robertson Winery GewÃ¼rztraminer 2003

Veritas 2003 - Bronze
Full bodied wine with honeysuckle and rose petals in bouquet. Rich and smooth with beautifully balanced sugar and acid give an extra interest by a touch of honeyed botrytis.

An uncomplicated wine ideal with fresh fruit based desserts and mild soft cheeses. Serve at 8-10Â°C.



variety : Gewurztraminer | 100% GewÃ¼rztraminer
winery :
winemaker : Francois Weich
wine of origin : Breede River
analysis : **alc :** 11.0 % vol **rs :** 45.60 g/l **pH :** 3.40 **ta :** 5.70 g/l
type : White **style :** Sweet **body :** Full **taste :** Fragrant
pack : Bottle

4 Stars John Platter
Veritas 2003 - Bronze

ageing : 2003-2005

in the vineyard : For the first time in many years Robertson saw good rains and cold temperatures during the winter. This helped build the ground water and it was subsequently not necessary to irrigate the vines during the winter months. Spring arrived at the beginning of September and the overall bud break was very good due to the cold conditions of winter. The summer of 2002/2003 was a real challenge. The prevailing strong winds, for example, caused shoot damage. The summer can generally be described as a warm growing season with sporadic heat waves in the beginning of December and February. Night temperatures in October and November were significantly cooler compared to the previous time, ensuring good acidities.

Our GewÃ¼rztraminer 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: Fruit was harvested early in the morning in the last week of February at 25Â° Balling from 2 specially selected grape growers in the Robertson Valley. Six tons of grapes per hectare were harvested at 25Â°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 15Â°C.