

Rietvallei Gewurztraminer 2003

This is dry Gewurztraminer, with a typical floral bouquet of rose petals, litchi and "Turkish Delight". The palate reveals a full-bodied wine with lots of complex fruit and firm backing acidity. It is rounded off very well with a long lingering aftertaste.

variety : Gewurztraminer | 100% Gewurztraminer

winery : Rietvallei Wine Estate

winemaker : Johnny Burger

wine of origin : Breede River

analysis : **alc** : 12.5 % vol **rs** : 4.3 g/l **pH** : 3.08 **ta** : 7.9 g/l **va** : 0.31 g/l **so2** : 130 mg/l **fso2** : 45 mg/l

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

pack : Bottle

in the vineyard : The vines are trellised and were established in 2001 in rich, limy "Karoo" soil with a pH of approximately eight.

about the harvest: During harvesting only the bunches that have turned to a purplish colour (this means the grapes are at optimum ripeness and fruit concentration) were selected and picked by hand at 23Â° Balling into boxes and then taken to the cellar.

in the cellar : After crushing only the free-run juice was selected and after settling the clean juice was taken to stainless steel tanks for fermentation. Fermentation was conducted at 18Â°C and after ten days naturally stopped.

