

Bergsig Gewurztraminer Edel Laat Oes / Noble Late Harvest 2017

A well rounded Noble Late Harvest with a lovely bouquet of litchi and rose petal on the nose, followed by red grapefruit, sweet nectar of the indigenous honey protea and hints of ginger on the palate, ending with a dry cinnamon spiciness.

variety : Gewurztraminer | 100% Gewurztraminer

winery : Bergsig Estate

winemaker : De Wet Lategan

wine of origin : Breedekloof

analysis : alc : 11.87 % vol rs : 98.4 g/l pH : 3.5 ta : 6.9 g/l so2 : 155 mg/l fso2 : 49 mg/l

type : Fortified **style :** Sweet

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

Platter's 4 Star

in the vineyard :

Terroir:

Mediterranean climate with $\pm$ 980mm rainfall per year. The Estate is located in the upper slopes of the Breede River Valley at 240 - 350m above sea level. Winters are cold with snow until late in Spring. Temperatures during Spring are low resulting in slower ripening. Harvest usually starts 2 - 3 weeks later than other wine areas. Significant temperature variation with warm days ensures good sugar development while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials.

in the cellar :

Selected bunches from a single vineyard were handpicked during the early morning of March the 4th, 2017. After the stems were removed, the grapes were cooled down to 8°C. Skin contact was extended to proceed through the night, increasing the intensity on varietal aromas and to extract the desired phenolic compounds of Gewürztraminer. Processes in the cellar continued with a delicate manner to conserve the floral aromas. Final filtration and bottling took place on the 11th of July 2017

