



DELHEIM
worth the journey



DELHEIM GEWÜRZTRAMINER 2017

COMPOSITION

100% Gewürztraminer

ORIGIN

Simonsberg Ward, Stellenbosch, South Africa

VINIFICATION

The grapes were handpicked, de-stemmed and gently pressed. The yielded juice was cooled to 12 degrees Celsius in order to settle overnight. Fermentation temperature was controlled between 13-14 degrees Celsius in order to retain the aromas formed during fermentation.

BOTTLING DATE
NOVEMBER 2017

RELEASE DATE
DECEMBER 2017

ANALYSIS

Residual Sugar:	13.6 g/l
Alcohol:	13 %
pH:	3.11
Total Acidity:	6.45 g/l

TASTING NOTES

Orange blossom, Turkish Delight and lychee aromas, backed by some zesty citrus notes. These flavours follow through on the palate, with a lingering spicy finish.

MATURATION

Drink now, but this wine will also benefit from careful cellaring for 5 - 6 years from vintage.



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