



DELHEIM

worth the journey



GEWÜRZTRAMINER 2016

COMPOSITION

100% Gewürztraminer

ORIGIN

Simonsberg Ward, Stellenbosch, South Africa

GRAPE ANALYSIS

Sugar: 23.3°B pH: 3.17 Total acidity: 5.6 g/l

VINIFICATION

The grapes were handpicked, de-stemmed and only lightly pressed. The juice was settled overnight, then racked and inoculated with a selected yeast strain. Fermentation was done at low temperatures in concrete tanks. The wine spent four months on the lees, after which it was lightly fined and sterile filtered.

BOTTLING DATE

November 2015

RELEASE DATE

December 2015

ANALYSIS

Residual Sugar:	9.6 g/l
Alcohol:	13.24%
pH:	3.17
Total Acidity:	5.60 g/l

TASTING NOTES

Fragrant aromas of perfume, litchi, Turkish delight and rose petals, underpinned by subtle hints of white pepper and ginger spice. The palate is fresh and elegant, with a delicately balanced fruit / acid structure. The litchi and Turkish delight flavours follow through beautifully onto the palate, and the wine ends with lingering flavours of ginger spice and fresh pineapple.

MATURATION

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