DELHEIM
South Africa

GEWÜRZTRAMINER 2007

VINEYARD REPORT :
GRAPE ANALYSIS :

100% Gewurztraminer grapes from 10 year-old vines. Grapes were harvested with the following analysis:

Sugar: 24.4º B pH: 4.0 Total acidity: 4.85 g /l

CELLAR REPORT : Grapes were handpicked. Crushing and destemming, followed by mash-cooling with 4 hours skin contact. The juice was left to settle overnight with pectolitic enzymes. Cold fermentation in steel tanks with the aid of selected yeast strains. Fermentation arrested with the centrifuge to retain residual sugar.

BOTTLING DATE : 01 June 2007 **RELEASE DATE:** June 2007

ANALYSIS : Sugar: 18.9g/l Alcohol: 13.5 vol. % pH: 3.48 Total Acidity: 5.6 g/l

TASTING COMMENTS : Litchi and Turkish delight aromas with a good balance between sugar and acidity. The long aftertaste with a dry-sweet finish makes this a perfect choice with lightly spiced cuisine such as curry and Thai food dishes.

BAR CODE: BOTTLE 6002083 000193
6 X 750ML 16002083 000770
12 X 750ML 16002083 000190

Reservoir Gewürztraminer

WINES OF ORIGIN SIMONSBERG STELLENBOSCH

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