

GEWÜRZTRAMINER 2010



COMPOSITION

100% Gewürztraminer

ORIGIN

Simonsberg ward, Stellenbosch, South Africa

GRAPE ANALYSIS

Sugar: 23-25°B pH: 4.1% Total acidity: 4.45 g/l

VINIFICATION

The grapes were handpicked, crushed, de-stemmed, cooled and kept in skin contact for four hours. The juice was settled overnight with pectolitic enzymes. Cold fermentation was arrested by centrifuge to retain the residual sugar. Bottled with a screw cap.

BOTTLING DATE

July 2010

RELEASE DATE

August 2010

ANALYSIS

Residual Sugar: 18.31 g/l
Alcohol: 13.38%
pH: 3.46%
Total Acidity: 5.69 g/l

TASTING NOTES

Classic rose and ripe litchi flavours in piquant balance. Refined, elegant, with silky opulence. Haunting spicy, food-friendly length.

MATURATION

Drink now.

BAR CODES

1 x 750ml: 600 2083 00 0193
6 x 750ml: 1600 2083 00 0770
12 x 750ml: 1600 2083 00 0190



Reservoir Gewürztraminer