



DELHEIM
worth the journey



DELHEIM GEWÜRZTRAMINER 2019

COMPOSITION

Gewürztraminer

ORIGIN

Simonsberg, Stellenbosch, South Africa

VINEYARD

Block names: Reservoir and Nou-ry

Size: 2.61ha and 0.95ha respectfully

Soil: Oakleaf profile, mainly decomposed granite

Slope: North facing

Height above sea Level : 340m

VINIFICATION

The wine was pressed cold and the only the free run juice was used. Fermented and matured in stainless steel tanks for 8 months. A light fining and filtration was done before bottling.

ANALYSIS

Alcohol:	13 %
Residual Sugar:	12.8 g/l
Total Acidity:	5.7 g/l
pH:	3.31

TASTING NOTES

Vibrant aromas of litchi, white Turkish delight, white juice pear and rose petals on the nose. The palate is brought to life an abundance of fresh fruit flavours ranging from litchi to orange skins, with a touch of sweet honey comb underpinned by a zesty acidity that lingers in the mouth well after the first sip.

MATURATION

Careful cellaring will allow this wine to age gracefully for at least 6 years from vintage.



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