

# DELHEIM

South Africa

## GEWÜRZTRAMINER 2009

### VINEYARD REPORT GRAPE ANALYSIS

: 100% Gewurztraminer from 12 year-old vines. Grapes were harvested with the following analysis:

: Sugar: 23-25° B                      pH: 4.0                      Total acidity: 4.45 g/l

### CELLAR REPORT

: Grapes were handpicked. Crushing and de-stemming, followed by mash-cooling and 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 by centrifuge to retain residual sugar.

### BOTTLING DATE

: May 2009                      RELEASE DATE:                      June 2009

### ANALYSIS

: Sugar: 17.3g/l                      Alcohol: 13.94 vol. %                      pH: 3.06                      Total Acidity: 6.6 g/l

### TASTING COMMENTS

: Litchi and floral aromas, complemented by hints of lime. Elegant, with a good balance between sugar and acidity. This will complement 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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