

DELHEIM Worth the Journey

GEWÜRZTRAMINER 2011



COMPOSITION

100% Gewürztraminer

ORIGIN

Stellenbosch, South Africa

GRAPE ANALYSIS

Sugar: 23-25°B pH: 4.1 Total acidity: 4.40

g/

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 DATE

RELEASE

September 2011

October 2011

ANALYSIS

 Residual Sugar:
 18.5 g/

 Alcohol:
 13.74vol%

 pH:
 3.29

 Total Acidity:
 5.37 g/

TASTING NOTES

Floral and litchi aromas, complemented by hints of lime. Elegant, with a good balance between sugar and acidity.



Reservoir Gewürztraminer