



# DELHEIM

worth the journey

## GEWÜRZTRAMINER 2017

### COMPOSITION

100% Gewürztraminer

### ORIGIN

Simonsberg Ward, Stellenbosch, South Africa

### GRAPE ANALYSIS

Sugar: 22.4 Balling      pH: 3.20      Total acidity: 6.67 g/l

### VINIFICATION

The grapes were handpicked, de-stemmed and gently pressed. The yielded juice was cooled to 12 degrees Celsius in order to settle overnight. Fermentation temperature was controlled between 13-14 degrees Celsius in order to retain the aromas formed during fermentation.

### BOTTLING DATE

November

### RELEASE DATE

### ANALYSIS

Residual Sugar:	13.6 g/l
Alcohol:	13.0%
pH:	3.11
Total Acidity:	6.45 g/l

### TASTING NOTES

Orange blossom, Turkish Delight and lychee aromas, backed by some zesty citrus notes. These flavours follow through on the palate, with a lingering spicy finish.

### MATURATION

Drink now, but this wine will also benefit from careful cellaring for 5 - 6 years from vintage.



"Reservoir" Gewürztraminer Vineyard