



DELHEIM
worth the journey



DELHEIM GEWÜRZTRAMINER 2018

COMPOSITION

Gewürztraminer

ORIGIN

Simonsberg, Stellenbosch, South Africa

VINEYARD

Two blocks of Gewürztraminer namely "Nou Ry" and Reservoir, are planted on the foothills of the Simonsberg Mountain. Nou Ry" was harvested on the 14th of February at a sugar level of between 21.6 – 22.1 Brix. At the time of sampling, the aromas ranged from predominantly white Turkish delight to nuances of fresh litchi. Reservoir on the other hand was harvested 5 days later and shows more intense litchi flavours and grape flavours at the time. Diversity in the flavour profile of these grapes at the time of picking was the reason why these two blocks were harvested and fermented separately.

VINIFICATION

The grapes were harvested by hand in the early morning hours. On arrival at the cellar, the grapes were de-stemmed and gently crushed. Skin contact was given for one hour in the press to extract more flavour precursors in the juice to be fermented. The fermentation temperature was carefully controlled and monitored at 14°C to 16°C during alcoholic fermentation. The wine was lightly fined before being bottled.

BOTTLING DATE
AUGUST 2018

RELEASE DATE
OCTOBER 2018

ANALYSIS

Residual Sugar:	11.30 g/l
Alcohol:	13.30 %
pH:	3.25
Total Acidity:	5.9 g/l

TASTING NOTES

Vibrant aromas of litchi, white Turkish delight, white juice pear and rose petals come to mind. The palate is supported by fruit flavours ranging from litchi and 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 8 years from vintage.



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