



DELHEIM

worth the journey

DELHEIM GEWÜRZTRAMINER 2022

PRONUNCIATION : ga-VERTZ-trah-mee-ner

COMPOSITION

100% Gewürztraminer

ORIGIN

Simonsberg Stellenbosch, South Africa

ANALYSIS

Alcohol: 13.0%

Residual Sugar: 11.1 g/l

Total Acidity: 5.5 g/l

pH: 3.43

Delheim is one of the few South African producers to still make this aromatic wine. Only 94 ha are planted in the local wine landscape, 42 ha of which are in Stellenbosch.



Enjoy with warm curry & spicy cuisine.

VINEYARD

Block names: Reservoir and Nou-ry

Size: 2.61 ha and 0.95 ha respectfully

Soil: Oakleaf profile, mainly decomposed granite

Slope: North facing

Height above sea level: 340 m

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 are done before bottling.

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.

Although it is a pale-coloured, clear white wine, Gewürztraminer's grapes have pink-red skins. And during the making of the wine, none of the pink pigments affect the white wine colour.



AWARDS & ACCOLADES

Diners Club Young Winemaker of the Year 2023: Nongcebo Langa with Gewürztraminer 2022

3.5 Stars Platters' Guide 2024



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