



SOUTH AFRICA
KLEINDAL
GEWÜRZTRAMINER

The Vineyards

Fruit was harvested early in the morning in the first week of March at 25°B from two specially selected grape growers in the Robertson Valley. Our Gewürztraminer vines are planted in Karoo soils on well-drained mountain slopes. Vines are planted from North West to South East to utilize the prevailing sea breeze. The sea breeze cools down the fruit, extend the ripening period and build up concentrated flavours in the grapes.

Winemaking

Six tons of grapes per hectare were harvested at 25°B from two vineyards. Only free run juice was used to ensure a delicate fruit component. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 15°C.

Winemaker's Comment

Full bodied wine with honeysuckle and rose petals in bouquet. Rich and smooth with beautifully balanced sugar and acid give an extra interest by a touch of honeyed botrytis. An uncomplicated wine ideal with fresh fruit based desserts and mild soft cheeses.

VINTAGE: 2007
REGION: ROBERTSON
WINEMAKER: FRANCOIS WEICH
YIELD (ton/ha): 6 TONS
ALCOHOL: 11,12%
pH: 3,26
TOTAL ACIDITY: 6,36
RESIDUAL SUGAR: 44,8
OAK MATURATION: NIL
FERMENTATION TEMP: 14° - 15°C
CELLARING POTENTIAL: 2007 - 2008
SERVING TEMPERATURE: 8° - 10°C
ALLERGENS: CONTAINS SULPHITES

ISO 22000
British Retail Consortium

