

GEWÜRZTRAMINER 2025

CULTIVAR:	GEWÜRZTRAMINER
VINTAGE:	2025
ALCOHOL:	12.6%
RESIDUAL SUGAR:	4.7G/L
TOTAL ACIDITY:	6.7G/L
PH:	3.17
PRODUCTION:	3 400 BOTTLES

TASTING NOTES

Fresh rose petals and rose geranium, along with Turkish delight and cotton candy make for a charming bouquet. The palate is dry, crisp and refreshingly clean - like pomegranate misting through cedarwood and ginger spice. Elegant, not clingy. Intriguing, not overwhelming. Pairs beautifully with sushi and great company where conversation flows effortlessly.



WINEMAKER'S NOTES

One of the very few examples of a dry Gewürztraminer in South Africa. While the nose is perfumed, the palate is richly textured with a long finish and good palate weight. The wine's striking intensity is tempered by a delicate natural balance between the delicious acidity and a dash of residual sugar. An elegant, complex wine with good ageing potential.

Grapes were picked at a minimum of 22.6° Balling. Once the grapes were sorted, destemmed, crushed and pressed, the juice was allowed to cold settle over 2 days and then cold-fermented with carefully selected yeast strains to enhance the flavours of this delicious wine!

