



## Bergsig Gewurtztraminer 2017

main variety Gewurtztraminer

vintage 2017

analysis alc: 13.88 | ph: 3.6 | rs: 16.7 | ta: 6.7

type White

producer Bergsig Estate

style Off Dry

winemaker De Wet Lategan

wine of origin Breedekloof

### tasting notes

This wine offers aromatic rose petal perfume, enhanced by the aromas of litchis and Turkish delight. The palate is fresh fruity and beautifully balanced, finishing off-dry.

### blend information

100% Gewurtztraminer

### in the vineyard

#### Terroir:

Mediterranean climate with  $\pm$  980mm rainfall per year. The Estate is located in the upper slopes of the Breede River Valley at 240 - 350m above sea level. Winters are cold with snow until late in Spring. Temperatures during Spring are low resulting in slower ripening. Harvest usually starts 2 - 3 weeks later than other wine areas. Significant temperature variation with warm days ensures good sugar development while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials

### about the harvest

Grapes were handpicked

### in the cellar

Small berry, single vineyard wine. Handpicked grapes cooled to 8°C for extended skin contact. Free running juice was tank fermented at 12 - 14°C. Fermentation was stopped to retain some residual sugar.