

## SPECIAL LATE HARVEST



### CELLARMASTER'S NOTES:

A full-bodied, semi-sweet wine with rose petals and exotic spices on the palate. The wine has a lingering finish.

<b>STYLE:</b>	Semi-sweet white wine
<b>CULTIVAR:</b>	100% Gewurztraminer
<b>TONS PER HECTARE:</b>	8 t/ha
<b>AGE OF VINE:</b>	15 Years old
<b>SOILS:</b>	Limestone
<b>TRELLISING:</b>	4 Wire Perold system
<b>IRRIGATION:</b>	Drip irrigation controlled by a computer system through metres and tensiometers
<b>HARVESTING:</b>	Machine harvested. Night harvested at optimum ripeness.
<b>VINIFICATION:</b>	Late harvested and cold fermentation stopped at 40g/l sugar. Minimal intervention in the natural process of vinification allows each cultivar to express their individual characteristics.
<b>ANALYSIS:</b>	Alc: 11.39% R/S: 50.5g/l T/A: 5.34g/l pH: 3.47
<b>MATURATION POTENTIAL:</b>	2 to 3 years
<b>CASE SIZE:</b>	6 x 750ml
<b>BOTTLE BARCODE:</b>	600 2269 000 139
<b>CASE BARCODE:</b>	1600 2269 000 136

### FOOD SUGGESTIONS

An ideal dessert wine or aperitif on summer days. Great with spicy foods, as well as fruit.

### AWARDS & ACCOLADES:

2018 Veritas Awards, Bronze  
2016 Platter Guide 3.5 Stars  
2014 Young Wine Show Gold