



Buitenverwachting

Est. 1796

G 2019

Grape variety:	Gewurztraminer 100%
Location:	Durbanville
Soil type:	Shale
Trellising:	Elongated Perold
Age of vines:	17 years
Irrigation:	None (dry land cultivation)
Yield:	5,3 t / ha
Harvest Date:	21st February 2020
Vinification:	Whole bunch pressings skin contact for 6 hours. Selection of five yeast strains. Fermented 12°C - 16°C for 21 days.
Barrique:	11 months
Bottling date:	21st February 2020
Alcohol:	14,69 %
Res. Sugar:	3,2 g/l
Total acidity:	6,2 g/l
pH:	3,33
Total SO ₂ :	104 ppm
Comments:	The wine has a pale lemon yellow colour and a bouquet reminiscent of ripe melons and gooseberries with hints of gooseberries. The wine is dry, full bodied and has a long lingering finish.

