



BERGSIG

ESTATE • LANDGOED

SINCE 1843 SEDERT

Bergsig Gewürztraminer Edel Laat Oes / Noble Late Harvest 2017

Hints of litchi, sweet nectar and cinnamon spice.



Tasting notes:

A well rounded Noble Late Harvest with a lovely bouquet of litchi and rose petal on the nose, followed by red grapefruit, sweet nectar of the indigenous honey protea and hints of ginger on the palate, ending with a dry cinnamon spiciness.

Analysis:

Alc.: 11.87%

RS: 98.4 g/l

TA: 6.9 g/l

pH: 3.5

Vinification:

Selected bunches from a single vineyard were handpicked during the early morning of March the 4th, 2017. After the stems were removed, the grapes were cooled down to 8°C. Skin contact was extended to proceed through the night, increasing the intensity on varietal aromas and to extract the desired phenolic compounds of Gewürztraminer. Processes in the cellar continued with a delicate manner to conserve the floral aromas. Final filtration and bottling took place on the 11th of July 2017

Terroir:

Mediterranean climate with annual rainfall of approximately 1000mm. The Estate is located on the upper slopes of the Breede River Valley at 240 – 350m above sea level. Cold winters with snow until late Spring, resulting in slow ripening. Harvest usually starts 2 – 3 weeks later than the rest of the country. Significant variation in diurnal temperature occurs in our region, with good sugar development during the warmer days 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

Awards

Platter's Wine guide 2019

4 star