



BERGSIG

ESTATE • LANDGOED

SINCE 1843 SEDERT

Bergsig Gewürtztraminer 2022

Aromatic rose petal perfume, and peaches



Tasting notes:

This wine offers an aromatic, rose petal perfume, enhanced with the aromas of newly-sliced peaches. The palate is fresh fruity and beautifully balanced. Enjoy on its own or with spicy foods.

Analysis:

Alc.: 11.69%

RS: 7.3 g/l

TA: 5.7 g/l

pH: 3.71

Vinification:

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.

Terroir:

Mediterranean climate with ± 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

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