

SACRED HILL

Vibrant easy drinking whites and plump soft reds. Decades since first release, this trusted everyday range of wines is best enjoyed with family and friends.

SACRED HILL TRAMINER RIESLING 2025

Variety

Traminer Riesling

Season

A dry winter followed by a warm spring and summer enabled vines to produce a healthy crop of fruit. A dry harvest period ensured no disease and optimum ripening conditions.

Tasting Note

It is tropical and punchy. This young wine is vibrant, showing the sweet pulp of lychee and a delicate hint of rose petal. The Riesling provides a zesty acid line, which complements the Traminer fruit and balances out the wine.

Suggested Cuisine

Pairs perfectly with spicy Asian fusion-style dishes.

General Characteristics

Medium Sweet / Medium bodied

Additional Information

Vegan, Vegetarian

Winemaking

A specialised yeast strain isolated by Institut Oenologique de Champagne is employed to highlight the varietal characteristics of the Traminer. Completed a healthy 10-14 day ferment in stainless steel.

Wine Analysis

Alc/Vol: 11.5%, pH: 3.47, TA: 5.76g/L

Cellaring

Made to drink now, but can be cellared for up to two years.

Winemaker

Joel Veenhuizen

