



Gewurztraminer 2008

Winemakers

David Grant (NZ)

Antony Worch (France)

Winemakers Tasting Notes

Our 2008 Gewurztraminer shows lifted aromatics of lavender, brown spices, ginger and apple. Perfectly balanced in an off dry style, the wine will match a range of spicy foods and is a wonderful companion to pear and apple based desserts. This wine has a classically styled spiced Gewurztraminer profile, offset by Central Otago minerality and an exceptional mouth feel.

Harvest Date

Handpicked in late April

Vineyards

Home Block

Wine Analysis

Alcohol 13.2%, TA 5.3g/l, pH 3.26

Residual sugar 6 grams per litre

Awards

BRONZE - Liquorland Top 100 2008

BRONZE - Royal Easter Wine Awards 2009

Winemaking Notes

As has become our preferred winemaking style, we destemmed and lightly crushed our Gewurztraminer grapes before loading them into a tank press for 48 hours skin contact.

Following this maceration period, we pressed the juice into stainless steel tanks and lightly pumped over during fermentation in order to maximize the intense aromas and flavours that we achieved from our 2008 crop.

Production ; 450 cases

