

BLADEN

HAND-CRAFTED WINES



## 2016 Gewurztraminer



### ***TASTING NOTES***

Colour:

Mid straw, with a bright clarity

Nose:

Lifted aromatic notes of rose petal, ginger spice and lychee

Palate:

A full bodied wine with a rich, oily texture. This wine has generous ginger spice, orange peel and lychee notes

Cellaring:

Will reward a further 4-5 years cellaring

Serve:

Lightly chilled

Suggested Foods:

Ideal accompaniment to Oriental cuisine, especially Thai dishes. Also try with foie gras, smoked fish or mild blue cheeses.

### ***WINEMAKING***

The grapes were hand-picked, crushed and held in the press for 12 hours to extract flavour from the skins. After settling, the clear juice was cold fermented in stainless steel. Selected yeast strains were used to retain the fruit's varietal aromatics. The ferment was stopped with some residual sugar to add to the wine's balance and rich, oily texture and balance the alcohol. Bottling date; 8th September, 2016

### ***WINEMAKERS***

***Rowan Langdon***



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