



2017 Gewurztraminer



WINEMAKING

The grapes were hand-picked, crushed and held in the press for 12 hours to extract flavour from the skins. After a gentle pressing, the juice was settled for 24 hours, and then the clear juice was fermented in a stainless steel tank. Selected yeast strains were used to help retain the generous aromatics that this variety is known for. We bottled this Gewürztraminer on the 24th August, 2017.

TASTING NOTES

Colour:

Mid straw, with a bright clarity

Nose:

Varietal aromas of lychee and rose petal, with hints of orange blossom and honey suckle.

Palate:

Hints of baking spice and manuka honey. This is a full bodied wine with a rich, oily texture and long finish.

SPECIFICATIONS

Alcohol: 13.5% /vol.

Residual Sugar: 13.0 g/L

pH: 3.46

Titrateable Acidity: 4.4 g/L