



Gewürztraminer 2015



Harvest Dates
25th March
Brix at Harvest
24
Analysis at Bottling
pH 3.53
T.A. 4.77
Residual Sugar 8.5g/I
Alcohol 14%
Viticultural Practice

Viticultural Practice Trellis System:

2 cane Vertically Shoot Positioned Trellis

Canopy Management: Shoot thin x I

Leaf Plucking x 2 Leaf Trimming x 2

Yield:

7.4 tonne/ha

WINEMAKER'S VINTAGE REPORT

Vintage 2015 will be remembered as a very low cropping year – 40% down on the record 2014, or 20% below the longer term average. What made it so was a multiple of factors; Firstly, the grape plants natural reaction from ripen such a large crop in 2014, a cooler flowering period right on full bloom which reduced berry fertilisation and finally a very hot dry year that limited vine vigour and berry size. For producers interested in quality over quantity, it was an ideal year. No need for expensive fruit thinning and less leaf plucking made for an easy growing season. Harvest was 7 – 10 days early, around 20th March, and was pretty much over by the second week of April. Just as well as Easter, like 2014, again proved wet. The results, as the wines settle after fermentation, look impressive – great flavour aromatic results together with good palate weight.

Gewürztraminer Profile

Our vineyard site in the Southern Valleys produces great Gewurztraminer year after year. Crop levels are always low so we get great concentration of flavours in the grapes. Our job as winemakers is therefore made simple. A little skin contact prior to gently pressing, then cold settling the juice to get nice clear juice. Followed by a cool ferment which retains the spicy flavours. The subsequent wine is left on light lees until spring when we finish the wine prior to bottling.

TASTING NOTES

Rosewater, turkish delight, pear drop and floral notes on the nose, classic Gewürztraminer. Fantastic textured and dry palate, showing rich, exotic aromas of pear and quince.

QUINTESSENTIAL MARLBOROUGH

Winemaker/Owner forrest.co.nz

