



2013 GEWURZTRAMINER

Gold medal Air New Zealand Wine Awards 2013

Silver Medal NZ International Wine Show

Silver Medal International Wine & Spirit Competition 2013

Bronze Medal Bragato Wine Awards

WINE MAKING NOTES

The fruit for this wine was grown on the lower terrace of Askerne Vineyard. It is a mix of 4 clones of Gewurztraminer. Clones 456, 457 and 1106 were hand harvested on 30 March 2013 whilst a small amount of Clone 1148 was left out to ripen further and was hand harvested on 16 April 2013. The average brix level for the two harvests was 24.2 brix.

Part of the pick was crushed and destemmed and given skin contact.

85 % of the juice was tank fermented and 15% was fermented and aged in old French oak barriques for 2 months.

pH 3.53

TA 5.17 g/l

Residual sugar 5 g/l

Alcohol 14.5 %

TASTING NOTES

Intense aromatic characters of rose petal, orange blossom and coriander. The palate is broad and soft with an excellent balance between acidity and residual sugar.

This Gewurztraminer is dry on the finish.

Drink as an aperitif or match with spicy Asian dishes.