

Charles Wiffen Gewurztraminer 2012



WINEMAKING NOTES

The Charles Wiffen Gewurztraminer is vertical shoot trellised, laying down two canes each year. It is extensively cropped thinned to 8 tonnes to the hectare. Machine harvested in the cool of the morning, gently destemmed and pressed, to get the very best juice. Post clarification the juice is chilled and transported to the winery in Auckland. The juice is cool-fermented in stainless steel tanks with selected yeasts.

WINE ANALYSIS

Brix 24

Alcohol 13.0%

pH 3.55

Total Acidity 6.0g/L

TASTING NOTES

Marmalade, cardamom, rose petal and citrus notes can all be found on the nose. The palate is luscious and mouthfilling, with a lovely rich concentration. Lychee, lemon and Turkish Delight flavours lead to a spicy finish.