

2011 GEWURZTRAMINER

Bronze Medal NZ International Wine Show

WINE MAKING NOTES

The fruit for this wine was predominantly grown on the upper terrace of Askerne Vineyard. Clones 456 and 1106 of Gewurztraminer were hand harvested from 29 March to 2 April 2011.

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

90 % of the juice was tank fermented and 10% was fermented and aged in old French oak barriques for 4 months.

pH 3.63

TA 5.25g/l

Residual sugar 6g/l

Alcohol 13 %

TASTING NOTES

This wine has rose petal, Turkish delight and lychee with undertones of spice on the nose.

Flavours of tangelo, white peach and lychee create a balanced wine with a nice spicy edge.

Enjoy lightly chilled with asian food, cheeses, fish or as an aperitif.