

## **2017 LATE HARVEST GEWURZTRAMINER**



### **WINEMAKING NOTES**

The fruit for this wine was grown on the stony, sandy lower terrace of Askerne Vineyard.

The fruit was hand harvested in late April 2017 with bunches selected for a moderate botrytis infection. It was then stomped and soaked on skins for 24 hours before pressing. Fermentation was with inoculated yeasts in stainless steel tanks.

### **ANALYSIS**

pH 3.47  
TA 11.81g/l  
Residual sugar 121.6g/l  
Alcohol 12.5%

### **TASTING NOTES**

A complex nose of classic Gewürztraminer aromas (rosewater, lychee, orange blossom and coriander seed) married to honeyed, nut and fig notes of botrytised fruit. This is an opulent dessert wine with a succulent, lingering palate that finishes with a lingering note of desiccated orange peel. This wine will give great pleasure now and for many years to come. Enjoy with cheese, dessert, ham & melon or on its own with good company.

### **AWARDS**

94 Points Cameron Douglas  
5 Stars Wine Orbit  
4½ Stars Michael Cooper  
4 Stars Bob Campbell