

2019 LATE HARVEST GEWÜRZTRAMINER



WINEMAKING NOTES

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

The fruit was hand harvested on 16 May 2019 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 3.99

TA 6.6 g/l

Residual sugar 108 g/l

Alcohol 14 %

TASTING NOTES

Honey and apricot characters on the nose combine with subtle quince and ripe orange aromas. Spice notes of vanilla and burnt caramel add interest. The palate is plush and viscous in part due to the degree of botrytis and the retained grape sugars. This is a decadent wine with wonderfully concentrated flavours that has great potential for aging.

AWARDS

5 Stars Winestate

4 Stars Bob Campbell