



Gewurztraminer

Marlborough

2014

13.3% alc.

Winemakers notes:

Two small parcels of Gewurztraminer fruit (one from the Rose family's 'Brentwood' vine-yard near Springcreek and one from the Wiffen family's Homeblock vineyard) were early morning harvested and crushed and pressed with a small amount of skin contact. The free run juice of the each parcel was cool fermented in stainless steel tank utilising several select-ed yeasts, whilst the pressings fractions were fermented in seasoned oak barriques. The free run ferment was stopped early to retain a small amount of residual sugar and delicate fruit aromas. The parcels were combined and allowed to rest on light lees until bottling.

Tasting notes:

Caught in a glittering dapple of light and shine, held in the gentle sway of exotic blissful union of lime, lemon, liquorice and toasted coriander. Delicate grace, floral spices – finely balanced tension and fullness.

