

GEWÜRZTRAMINER 2023

Lychee, Pear and Ginger characters

TASTING NOTES

The wine shows vibrant notes of lychee, pear and ginger characters on the nose. Fresh pear characters fill the front palate and finishes with some sweet floral characters to balance. The palate has a unique freshness that is due to the free draining soils found at the growing site. Excellent wine that is full of punch and finishes off dry. The wine will reward cellaring for the next 4 years.

We are proud that this wine is certified vegan by the NZ Vegetarian Society.

TECHNICAL DETAILS

Harvest Date March 23
Alcohol 14%
Total Acidity 5.5g/L
Residual Sugar 3.3g/L
Bottling Date October 23

VINTAGE CONDITIONS

At the start of the growing season conditions was damp and humid with budburst slightly earlier than average. Some rain during the growing season provided plenty of nutrient but didn't impact any fruit set. Mild summer conditions help with even ripening of the grapes which allowed perfect conditions for the fruit to be picked at optimum ripeness. Overall we received average yields with optimum quality fruit.

VINIFICATION

This is a single vineyard wine made with fruit from our Rapaura Road vineyard, next to the winery. The vines were planted in 1995 and while the planting plan is long since lost, we believe there are up to seven different clones and rootstock combinations in the vineyard. The fruit was machine harvested in two passes. The picks were fermented separately and then blended back together. The early pick lends acidity to the wine and a strong ginger flavour. The later pick has more classic Gewürztraminer characters – lychee and lemongrass.

ACCOLADES

