

GEWÜRZTRAMINER 2024 Lychee, Ginger and Pear characters

TASTING NOTES

The wine has vibrant notes of lychee, ginger and pear characters on the nose. Fresh apple 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 24
Alcohol	14.1%
Total Acidity	4.9g/L
Residual Sugar	3.08g/L
Bottling Date	July 24

VINTAGE CONDITIONS

At the start of the growing season conditions were dry with some isolated spring frost events. During flowering cooler temperature and changeable daytime weather led to a below-average set of berries. Warm days and settled weather followed, resulting in higher-than-average daily temperature. During vintage we had warm days, cool nights and minimal rain which allowed perfect conditions for the fruit to be picked at optimum ripeness. Although we had lower-than-average yield, the fruit that was there was of excellent quality.

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



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