



AWARDS

Gold Medal: NZ Int Wine Comp. 2018

Gold Medal: NZ Wine of The Year Awards. 2018

MARLBOROUGH

## 2018 Gewurztraminer

### TASTING NOTES

Nose:

Varietal aromas of lychee and rose petal, with hints of orange blossom and honey suckle.

Palate:

Hints of baking spice and manuka honey. This is a full bodied wine with a rich, oily texture and long finish.

Suggested Foods:

Ideal accompaniment to Oriental cuisine, especially Thai dishes. Also try with foie gras, smoked fish or mild blue cheese.

### SPECIFICATIONS

Alcohol: 13.5% /vol.

Residual Sugar: 13.0 g/L

pH: 3.46

Titrateable Acidity: 4.4 g/L

### VITICULTURE

Climate:

The budburst timing was slightly later than normal and the vines experienced typical spring like conditions of variable temperatures, winds and rain. Early varieties, such as Pinot Noir, flowered in cooler conditions leading to smaller yields. Other varieties had warm, dry conditions over flowering, resulting in healthy crop levels. In mid-December, the weather became warm and dry. January was notable for strong winds that parched the landscape. The later part of the season recorded lower sunshine hours, resulting in delayed sugar ripeness and a later start to harvest

