

BLADEN
HAND-CRAFTED WINES



Gewurztraminer 2010

Varietal: Gewurztraminer

Location: Conders Bend Road, Marlborough

Specifications: Alcohol: 13.5% w/v

Residual Sugar: 19.0 g/L

pH: 3.67

Titrateable Acidity: 4.4 g/L

Nose: Spice, orange peel, Turkish delight and lychee.

Palate: Full-bodied, opulent wine with a characteristic rich, oily texture. Lychee, spice and Turkish delight flavours coat the palate and persist on the soft finish.

Cellaring: Will reward a further 4-5 years cellaring.

Serve: Lightly chilled

Suggested Foods: An ideal accompaniment to Oriental cuisine, such as Thai or Chinese dishes. Also try with foie gras, smoked fish or mild blue cheeses.

Winemakers: Sam Smail and Peter Jackson

Awards:

Gold Medal – Royal Easter Show 2011

