



FLYING SHEEP

Gewürztraminer 2015



Exotic is the best word I can imagine to describe the kind of gewürztraminer we'd like to make. Ginger, lychee, musk, and pear aromas delighting with their intensity and purity. Gewürztraminer is a slightly unpredictable vine to grow, with yields and seasonal ripening characteristics all over the place. Like Gisborne, we have a warmer climate than is needed to ripen so it's picked quite early in the season. I believe that plays a big part in explaining the kind of complexity we can achieve. Yes, it's floral, yes it exhibits cool-climate characteristics but we also achieve a balanced palate, rich texture with a refreshing rounded finish and a hint of minerality.

Winemaker's description

Ginger, lychee and pear aromas delight with their intensity and purity. A balanced palate develops, richly textured with refreshing pear flavours, A rounded finish and a hint of minerality.

Winemaker's notes

WINE Flying Sheep Gewurztraminer
VINTAGE 2015
VARIETAL MIX 100% Gewürztraminer

ALC 12.60%
pH 3.74
TA 4.00
RS < 1 g/L

CRUSHING/PRESSING Crushed and soaked on skins for 6 hours. Pressed with half the stems returned for pressing

FERMENTATION Inoculated for fermentation with VL1 Yeast, an aromatic yeast

OAK/BARREL 100% Stainless Steel Fermented and aged

HANDLING

FINING Protein and Cold Stabilized, Minimal fining with Casein and Isinglass

Sterile Pad Filtered

FILTRATION

Tasting Notes

- Rose petals, potpourri, Turkish delight and musk on the nose. The palate is soft yet has a lovely minerality with a bone dry finish, while carrying flavours of rose hips, ginger, and sweet baked apple.

