PRESTIGE COLLECTION
Late Harvest Gewurztraminer 2011

OSAWA WINES

Full description

Full-bodied, with a spicy, perfumed bouquet. Concentrated, citrus, lychee, ginger with a hint of oranges, it's a sweet intensely varietal wine with excellent ripeness and richness. The wine has an unctuous texture with Turkish delight and sweet spice on the finish.

Winemakers notes

WINE	Prestige Collection Gewurztraminer: Late Harvest
VINTAGE	2011
VARIETAL MIX	100% Gewurztraminer
ALC	11.33%
pH	3.78
TA	6.82
RS	142
CRUSHING/PRESSING	100% handpicked whole berries crushed to press and allowed to soak before pressing for 12 hours to extract all juice possible.
FERMENTATION	A small portion was allowed to ferment naturally with wild yeasts. The main component was inoculated with two different yeasts, one to maximise palate weight and texture the other to lift perfume and varietal aromas. A small portion of Gewurztraminer was fermented dry and back blended to balance sugar and increase varietal characteristics in a late harvest style
OAK/BARREL HANDLING	Nil
FINING	Bentonite Casein and Isinglass fining
FILTRATION	Sterile filtered
OTHER	
egg additions	no
Enriched yes/no	no
sweetened yes/no	no
OK for EU yes/no	yes

Awards: **Pure Gold BRAGATO Wine Awards 2012**
Gold – International Sweet Wine Challenge 2012

Reviews

Charmian Smith – Otago Daily Times ★★★★
Richly fragrant and lush with rose petals, lychees, apricots, ginger and orange marmalade, this is deliciously sweet and intense with a well-balanced finish - the essence of gewürztraminer.

Winemaker Rod McDonald said...
"Making dessert wines is possibly the most risky winemaking there is.
With extreme risk comes extreme reward and these dessert Gewurztraminers are extreme.
While not setting out to make these wines, given the perfect storm of rain, humidity and ripe grapes, we couldn't let the opportunity pass.
With three hand harvests through the block, we had some amazing parcels to work with.
The resulting wines are incredibly concentrated, exotic and luscious."