# 2018 Gewürztraminer



#### **AROMA**

Lifted aromas of rose petal, cardamom and citrus.

#### **PALATE**

An elegant and complex palate with lychee and a hint of spice

## **AGEING POTENTIAL**

Drinking well now, this wine will continue to reward for the next three to five years from vintage date.

#### **FOOD MATCH**

A perfect match for Asian style pork.

## WINEMAKING AND VITICULTURE

Grapes were sourced from two vineyards in Marlborough's Wairau Valley. The vines are low cropping and immaculately tended to produce fruit with intense varietal characters. The grapes were harvested in the cool of the night at the peak of flavour development.

The grape must was left to soak on the skins for an extended period to assist with extraction of flavours. Post pressing, settled clear juice was fermented with yeast selected to enhance the varietal expression.

WINE ANALYSIS			
Colour	Pale gold	Residual Sugar	5.2 g/L
Alcohol	12.5% v/v	рН	3.45
Total Acidity	6 a/L		