

PRESTIGE COLLECTION

Late Harvest Gewurztraminer 2020



Winemaker's notes

Once in a while, mother nature presents a perfect weather condition that allowed us to produce "botrytized" grapes.

Selectively hand harvested and then gently cared for during the whole winemaking process. The result is an elegant and complex Late Harvest Gewürztraminer - Aromatic notes of orange peel and ginger. A concentrated and luscious palate unfolds, featuring a core of marzipan and honey-suckle flavours. Dried fruits, honey and apricot characters are showcased by exquisite acid balance.

Wine – Late Harvest Gewurztraminer

Vintage – 2020

Region – Hawkes Bay

Harvest Date – 15/05/2020

Varietal – 100% Gewurztraminer

Alc. – 8.00%

PH – 3.66

TA – 4.37

RS – 138g/l

Crushing/Pressing – Crushed and soaked on skins for 6 hours. Pressed with half the stems returned for pressing

Fermentation - Inoculated for fermentation, a cool, slow ferment to retain varietal characters

Oak/Barrel handling - 100% Stainless Steel Fermented.

Then wine was chilled to stop ferment and held over spring.

Fining - Protein and Cold Stabilized, minimal fining using Casein and Isinglass

Filtration – Sterile Pad Filtered

Tasting Notes – Golden with aromas of exotic lychee. Peach, ginger and apricot, backed by a long-lingering palate of quince marmalade and honey. The intense sweetness is balanced by attractive bright acidity



OSAWA WINES / OSAWA NZ LIMITED

358 Kereru Rd, RD1, Maraekakaho, Hastings 4171 / PO Box 8358, Havelock North, Hastings 4130 / New Zealand
T +64 (06) 835 8977 wine@osawawines.co.nz / www.osawawines.co.nz