



ALAN McCORKINDALE

2013 Gewürztraminer

Richly scented Gewürztraminer crafted from low vigour vines nurtured in the ancient volcanic soils of Marlborough, New Zealand. Traditional winemaking has added spicy complexity to the sensual aromatics of the grapes.

This wine bursts with intense flavours of apricot, orange blossom water, mango and lychee with hints of Moroccan spices and flint. The palate is full and balanced with a 'waxy', textural mouthfeel typical of quality Gewürztraminer.

Serve chilled with most Asian cuisine, sensational with sushi and sashimi of oily fish such as salmon and tuna, or try it with Moroccan pork tagine with couscous.