

PIONEER BLOCK 12 LONE GUM GEWÜRZTRAMINER

The Lone Gum vineyard on Dog Point Road in the Omaka Valley is guarded by a huge lone gum tree.

BLOCK: 12

REGION:

Dog Point, lower Omaka Valley.

TERROIR:

Soils: Free-draining with a mix of stones and lighter soils.

Topography: Flat.

Climate: A warmer area of the inland south western Wairau plains.

REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

This is a warmer site with early budburst allowing a long ripening period well into late Autumn. This hang time increases the intensity and ripeness of the characteristic Gewürztraminer aromas and gives a rich weight to the palate.

VITICULTURE:

The fruit was sourced from Chris and Judi Simmonds's Lone Gum vineyard in the Dog Point region. Destined for a full, ripe, weighty style with no botrytis influence, the fruit was carefully monitored during ripening and harvested in the cool of the evening at maximum flavour maturity and physiological ripeness.

COLOUR:

Pale gold.

AROMA:

Turkish delight, orange peel and citrus blossom with a hint of exotic spice.

PALATE:

Rich, luscious and textural with orange, Turkish Delight and a chocolate note.

AGEING:

Perfectly balanced for immediate drinking and will continue to reward over the next four years.

WINEMAKING:

The fruit was crushed and allowed several hours of skin contact at cold temperatures to extract the full complement of flavour, phenolic and aroma compounds required. Following the settling period the clear juice was racked, taking with it a portion of the light fluffy lees, then fermented using selected yeast in stainless steel at moderately cool temperatures to retain fruit flavour and freshness. The fermentation was arrested early to retain some residual sugar.

WINE ANALYSIS:

Alcohol 13.0% v/v, Titratable Acidity 3.9g/litre, Residual sugar 19.5g/L, pH 3.64

FOOD MATCH:

A lovely rich wine to balance the heat of aromatic spiced Asian cuisine.



CONSULTANT WINEMAKER

Matt Thomson

SENIOR WINEMAKER Hamish Clark