



Private Bin Gewürztraminer 2023

Winemakers Comment

This Gewürztraminer shows highly perfumed varietal aromas of lychee, fresh clover honey, rose petal and ginger spice. The palate reveals similar flavours delivered with lovely richness and gentle texture, leading to an off-dry finish.

Serving Suggestion

This wine complements many food styles including white meats and salads, cheese boards. It matches particularly well with Asian and Indian inspired cuisine.

Winemaking

Across the country, the 2023 harvest required careful vineyard management and attention to detail in the winery. Our Gewürztraminer fruit was harvested and gently pressed, then settled and clarified prior to cool fermentation in stainless steel tanks. This wine is a blend of regions predominantly Marlborough, each contributing unique aroma and flavour characteristics.

Technical details

ALCOHOL: 13.5% TOTAL ACIDITY: 5.3g/l

PH: 3.6

RESIDUAL SUGAR: 7.0g/l