

# 2013 Single Vineyard Nelson Gewürztraminer



## ANALYSIS

Vintage: 2013

Alcohol: 13.5%

pH: 3.31

T/A: 5 g/L

R.S: 16 g/L

## TASTING NOTES

A luminous pale green with golden edges in the glass, this medium-dry Gewürztraminer from Nelson shows distinctive aromas of rose-petal, lychees and subtle layers of exotic spices. On the palate lively flavours of Turkish delight and tropical fruits are supported by hints of honey, peach, and ginger spice. With a board depth of favours and a luscious creamy mouthfeel, this richly textured wine is balanced by the naturally soft acidity typical of Gewürztraminer. A seamless wine, the finish is long, lingering and perfumed.

## WINEMAKING

The fruit for this wine was all hand-harvested before being very gently pressed once at the winery - ensuring minimal phenolic extraction from the skins and seeds. Once pressed the juice was left to settle before being racked and inoculated with yeasts specifically selected for production of aromatics. The carefully controlled fermentation was carried out in stainless steel tanks before being stopped with cooling when the right balance of flavour, acidity and sweetness had been reached. Once finished the wine was left to lightly settle before being racked and left to age on yeast lees for approximately 8 months - allowing the added complexity to develop during this time. This wine was bottled without the need for any fining in mid-December.

## VITICULTURE

The grapes for this wine are sourced from the Apple Valley Road Vineyard in the Moutere Hills sub-region of Nelson. This stunning vineyard is characterised by sandy loam soils overlying heavier clay on north facing hills - which slope gently down towards the Waimea Inlet. The prevailing light northerly winds that blow off the tidal inlet provide the vineyard with temperature moderation and ventilation throughout the growing season, which combined with meticulous canopy management ensure grapes are disease free - reaching the winery in perfect condition. The growing circumstances for the 2013/2014 season were ideal, with consistent warm and dry weather from flowering right through to fruit maturity. The grapes were hand-harvested at 24.1 brix on the 9<sup>th</sup> of April before being transported to the winery for processing.

KONO BEVERAGES

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