



BLACK LABEL GEWURTZTRAMINER

2022 MARGARET RIVER

Fishbone is a boutique family run and owned vineyard purchased by the Sorgiovanni family in 1999. Located in the world-renowned Margaret River wine region in Wilyabrup, the property features gentle sloping topography bounded by the Wilyabrup Brook in the centre of Margaret River's 'golden triangle'. The 165-acre property, which was originally a dairy farm, includes some traditional varieties such as Cabernet and Chardonnay, and some lesser known alternatives such as Tempranillo, Malbec, Vermentino and Pinot Noir.

Tasting Notes

Pale lime core to rim. Exotic fruits and floral scents provide upfront enticing aromas. Early sweetness of exotic fruits leads out to long dry finish on palate.

Winemaking

Premium Margaret River Gewurtztraminer was machine harvested in the cool of the night and immediately pressed on arrival to the winery. Fermentation was stopped early before completion by chilling the wine down to zero degrees. The wine had only light finings and bottled with a very light spritz.

Viticulture Notes

The 2022 vintage was very good season for winemakers. A later than average season, due to heavy winter rains, with no significant bird damage due to the presence of marri blossom.

Quick Notes

Vintage: 2022
Winemaker: Stuart Pierce
Grape Variety: 100%
Gewurtztraminer
Harvest Dates: 2nd March 2022
Bottled: 8th June 2022
Growing Area: Margaret River
Alc %/Vol: 12.3%
pH: 3.4 TA 6.3g/l
Cellar Potential: 3+ years
Oak: Nil

