



LEEFIELD
— STATION —

ORIGIN

Leefield Station, Waihopai Valley, Marlborough.

VARIETY

100% Gewürztraminer.

VINTAGE

Record rainfall in July, August and a warm start to September, permitted an energetic start to the growing season. This coincided with double the usual number of frosts which were replaced by warmer temperatures and humid northerly airflows in October. Early season varieties flowered rapidly while later season varieties were slightly challenged by a cool, wet start to December. Increasing temperatures and a warm, dry January ultimately ensured an abundance of fruit.

Despite heavy February rains, good vineyard practice and increased sunshine hours through the tail end of February meant the vast majority of the resulting fruit was clean and ripe.

Harvesting began in early March due to early season disease pressure with positive fruit flavours indicating physiological ripeness.

The team are excited about the structural diversity and bright complex flavours of the 2022 wines.

WINEMAKING

Sourced from a warm river terrace at Leefield Station, this fruit achieved optimum ripeness before being harvested in the cool of the morning.

A small amount skin contact prior to pressing has helped contribute to the floral intensity of this wine.

'Expressions of Leefield'

THE GATHERER GEWÜRZTRAMINER 2022

Cool fermentation in stainless steel tanks retains crispness, and selected yeast strains elevate the expression of both the nose and the palate. A portion of this wine was subsequently aged on light lees in large-format oak post-fermentation, which has added complexity to the aromatics and mouthfeel.

The componentry for this wine was blended in February, before filtration and bottling in March.

ANALYSIS

Alcohol	14.0%
pH	3.7
Titrateable Acidity	4.4g/L
Residual Sugar	5.3g/L

Vegan Certified

TASTING NOTE

An intensely pure bouquet of fresh lychee, white peach and apricot with delicate nuances of orange peel and ginger. Concentrated floral and fruit flavours dance on a deliciously plush palate that is balanced by juicy acidity with a dry and lengthy finish.

FOOD MATCHING

The floral nature of this Gewurztraminer lends itself to aromatic dishes, particularly those with spices and ginger. Try pairing this wine with a fragrant Chinese dish, such as Mapo tofu or the spice of a Thai red duck curry.

CELLARING POTENTIAL

2–4 years.

