



AROMA

Orange blossom, white peach, antique rose, lychee and lavender

COLOUR

Platinum with straw highlights

TASTING NOTES

Succulent yet vibrant entry of freshly cut ginger, ripe stonefruit and quince before revealing a soft silky mid palate and a long, mourish finish

WINEMAKING NOTES

Three unique vineyard parcels gently destemmed and pressed to stainless steel tanks. The fourth parcel, grapes were destemmed directly to tank and fermented on full solids (skins) with gently hand plunging. Fermented cool with selected aromatic yeast strains to retain varietal intensity and character. Post ferment wines are lightly racked to retain silky lees and allow yeast autolysis for five months prior to careful blending

BLOCKS

69% Annabrook, Waimea Plains
22% Lansdowne, Waimea Plains
9% Pinehill Serenity, Moutere Hills

CLASSIFICATION

Nelson, New Zealand

SOIL

Stony soils with overlying sandy loam, deep river silt and free draining gravels (Waimea Plains)
Coastal terraces intertwined with heavier clay seams and fractured gravels (Moutere Hills)

GRAPES

100% Gewürztraminer

HARVEST DATE

17 - 21 March 2018

BRIX AT HARVEST

21.1 - 23.9 Brix

TECHNICAL ANALYSIS

| | |
|------|------------------------|
| Alc. | 13.0% |
| T.A. | 7.10g/L |
| pH. | 3.58 |
| R.S. | 14.8g/L (medium-sweet) |

CELLAR

Enjoy now to 5 years