



F-SERIES Gewurztraminer 2018

FRUIT SELECTION

Grapes for 2018 F-Series Gewurztraminer were harvested from organically grown vines at the back of the winery. Soils here are of the old river bed type; fist sized stones composed of greywacke (a hard, dark type of sandstone streaked with quartz and feldspar), mixed alluvial gravel and silt. Fruit is all hand harvested.

ANALYSIS

ACID
5.0 g/l

PH
3.95

ALC
13.0 %vol

RS
42 g/l

HARVEST DATE

3rd April 2018.

WINEMAKING

Hand-picked grapes were bunch pressed, and the resulting juice briefly settled without sulphur dioxide or enzymes, before being transferred to a mixture of old oak (55%) and acacia (45%) containers. Juice was allowed to ferment spontaneously, the wine being on lees for 6 months before blending and clarification.

