



2018 marlborough gewürztraminer

ORIGIN

Marlborough

VINTAGE

The advantageous climate of vintage 2018 provided a welcome start to what would be a very successful harvest period. A sustained warm spring meant our vines got off to the best start possible, which further encouraged the notion of a blessed Marlborough season.

The start of summer brought one of the warmest Decembers on record, while the key ripening months of January to March 2018 continued to provide above-average temperatures.

With the unpredictability surrounding weather patterns towards the end of March, our team took the challenge to start harvest early. From day one we accumulated as much fruit as possible, resulting in one of the fastest intake periods on record.

WINEMAKING

The fruit was harvested at night to ensure a cold pressed extraction to stainless steel tanks. The juice was inoculated with yeast strains selected to promote fruity, perfumed aromas. A third of the ferment was transferred to old oak puncheons to help create texture on the palate. The wine was fermented dry and allowed to sit on lees over winter to develop palate richness.

ANALYSIS

Alcohol	14.0%
pH	3.58
Titrateable Acidity	5.1g/L
Residual Sugar	1.9g/L

TASTING NOTE

A classic Gewürztraminer nose featuring aromas of lychee, rose petal and underlying honeycomb. The palate is lush with concentration supporting stone fruit flavours, a ginger-like spiciness and a deliciously dry finish.

FOOD MATCHING

Perfect as an aperitif however will classically match up with Asian cuisine. Try the Curious Kiwi Gewürztraminer with a Peking Duck salad and crispy noodles.

