

## 2006 Gewurztraminer

**Date Bottled:** 4<sup>th</sup> October 2006

**Quantity Bottled:** 200 cases

### VITICULTURE

**Grape Variety & Clone:** Gewurztraminer Black Ridge

**Training and Trellis:** Vertical Shoot Position (VSP)

**Soils:** 30cm topsoil over alluvial gravels

**Vineyard Location:** Parkburn

**Climate Comment:** Very early spring and warm to hot summer.

**Vintage Climate:** Early and hot.

**Harvest Date:** 15<sup>th</sup> March 2006

**Viticulturist Comment:** 2 years of frosts and no crop resulted in a very vigorous canopy and uneven ripening which required careful thinning and picking.

### WINEMAKING

**Winemaker:** Malcolm Francis

**Fermentation:** Carried out in stainless steel at ~11°C to retain aromatics, full solids present to help with body and spice, racked from lees at 7 weeks.

**Alcohol:** 13.5 %

**Titrateable Acidity:** 5g/L

**Residual Sugar:** < 1.0 g/L

**PH level:** 3.63

**Vintage Comment:** Very ripe fruit harvested (but the winery wasn't ready any earlier!), this was the first fruit picked in '06 (strange for Gewurz). Very large, dark-coloured berries, green rachis, quite tasty fruit but some variation in ripeness; tending more towards spice over floral notes.

### TASTING NOTES

This Gewurztraminer immediately shows classic aromatics of rose petal and lychee once in the glass, backed by hints of fruity Weissbier. The palate contains full and rich purple fruits spreading across the tongue with oily viscosity, and the long spicy finish matches well with equally spicy South-East Asian dishes. This wine is exotically spiced now and will soften and mellow gracefully over the next four years.