

## 2008 Gewurztraminer

**Date Bottled:** 11<sup>th</sup> August 2008

**Quantity Bottled:** 264 cases

### VITICULTURE

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

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

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

**Vineyard Location:** Parkburn (Cromwell Basin)

**Climate Comment:** Quite warm spring and warm settled summer, long ripening through autumn.

**Vintage Climate:** Early, settled.

**Harvest Date:** 2<sup>nd</sup> April.

**Viticulturist Comment:** Perfect flowering conditions and warm summer allowed for exceptional crop yields and quality.

### WINEMAKING

**Winemaker:** Malcolm Rees-Francis

**Fermentation:** Carried out in stainless steel at ~13°C to retain aromatics, full solids present to help with body and spice.

**Alcohol:** 14.4 %

**Titrateable Acidity:** 5.2g/L

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

**PH level:** 3.71

**Vintage Comment:** Ripening was very even and clean fruit resulted in excellent concentration and classic flavours.

### TASTING NOTES

Our Gewurztraminer is sourced solely from our Parkburn (Cromwell Basin) Vineyard and always shows classic aromatics of rose petal, wisteria bloom and lychee. The palate is very full and deeply textured with an oily viscosity that carries delicate exotic spices and fruits on into a long dry finish. Well matched with South-East Asian dishes, this wine will age gracefully over the next four years.