



GEWÜRZTRAMINER

CENTRAL OTAGO 2020

*...off dry, silky with a
lovely perfumed finish...*



Wine Making

The fruit was hand harvested 100% Gewürztraminer and harvest took place on April 19th 2020. The fruit was destemmed and crushed to the press and left for two hours of skin contact prior to pressing to take where the juice was cold settled for two days.

The cool fermentation was stopped to retain a touch of residual sugar.

Tasting Notes

Pale straw with clear hues.

Perfumed with delicate florals, rose petals and turkish delight.

Off dry with ripe lychee, guava, pear and a hint of salted caramel. Silky, unctuous and complex with ripe phenols and a lovely perfumed finish.

Technical Details

pH	3.56
TA	8.08g/L
Alc %	14.0%
RS	10g/L