

STONECROFT

Gimblett Gravels Old Vine Gewürztraminer 2021



Stonecroft has always been known for this variety and our Old Vine has a loyal following. With the Old Vine Gewürztraminer we aim for a rich style of Gewürztraminer with some sweetness (medium dry this vintage) and we look to get at least a small amount of botrytis (noble rot) in the grapes. The wine include fruit from vines planted in 1992.

Vintage: 2021 was another amazing vintage, a great follow up to 2019 and 2020 and equal to, if not better than, both the preceding years. Flowering was very good, and in the main part we were not affected by frosts. Throughout the vintage the weather was settled, with a warm spring and early summer and hot, dry conditions which continued right through the summer. There were no rain events around vintage which meant we had the luxury of picking when flavour ripeness was at its optimum.

Wine:

Colour: Medium gold.

Aromatics: An opulent bouquet with lychee and hints of jasmine and rose.

Palate: This wine is a rich style of Gewürztraminer with tropical fruit flavours, Turkish delight and honey. It has a weighty mouth feel and a luscious texture with a long finish. Further complexity will develop with cellaring. Medium dry. **Suitable for vegans.**



Technical Info:

Region: Gimblett Gravels Wine Growing District®, Hawke's Bay.

Vineyard: Roy's Hill.

Variety: Gewürztraminer.

Harvest: Hand harvested on 10th March 2021.

Vinification: Crushed and de-stemmed with 6 hours of skin contact, then fermented in stainless steel followed by 4 months lees ageing.

Bottled: 18th October 2021.

Analysis: Alc 14.5% vol.

Production: cases.

Cellaring Potential: 6-8 years.

