

Three Miners Chinaman Stone Gewürztraminer 2021

Tasting notes

Pale straw with clear hues. The nose shows rose and Turkish delight notes that flow through to the palate. This wine has a beautiful texture, rich flavour with a long, spicy balanced finish.

Food match: Poultry, seafood and Asian dishes

Wine making notes

The fruit was hand harvested on the 8th of April 2021 at 23.5 Brix from Three Miners Vineyard, near Alexandra. The fruit was whole-bunch pressed to tank. The juice was then cold settled overnight before been racked to neutral wine barrels. Fermentation began spontaneously and the juice was allowed to ferment with wild yeast for several days to build texture before the tanks were inoculated with selected cultured yeast to add further complex flavours and aromas. The fermentation continued to dry to achieve balance.

Technical data

Alcohol 14.0%

pH 3.42

TA 6.38 g/L

RS dry

Contains sulphides

No fining agent was added

No. standard drinks in 750 ml bottle: 8.3

Bottling date: 10th September 2021

Winemaker: Matt Connell

Awards

94/100 Sam Kim, Wine Orbit

93/100 Candice Chow, Raymond Chan Wine Reviews

CHINAMAN STONE – Alluvial gold miners working in Central Otago named the large quartz boulders that had been stained yellow by leached minerals “Chinaman”.