

## **Three Miners 2 Minerettes Late harvest Gewürztraminer 2021**

### **Tasting notes**

A complex floral nose with Turkish delight, lychee, and pineapple characters that flow through to the palate. This late-harvest wine is rich, textural, and well balanced.

Food match: ripe camembert, dried pears, apple strudel, rose petal meringues.

### **Wine making notes**

The fruit was hand harvested on the 27th of April 2022 from the Three Miners Vineyard, near Alexandra. The fruit was whole bunch pressed and then cold settled overnight before being racked to a small tank. The juice was inoculated with selected cultured yeast to add complex flavours and aromas. The fermentation was allowed to continue 131g residual sugar to achieve balance.

### **Technical data**

Alcohol 10.0%

pH 3.21

TA 7 g/L

RS 131 g/L

Contains sulphides

No fining agent was added

No. standard drinks in 375 ml bottle: 3.0

Bottling date: 15<sup>th</sup> September 2022

Winemaker: Matt Connell

*2 MINERETTES – This wine pays tribute to the women pioneers of the Central Otago gold mining rush who endured the inhospitable environmental conditions to support themselves and the men they loved.*