



## Wooing Tree 1401 Late Harvest Gewürztraminer 2022

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### Winemaking

- Winemaker, Pip Battley
  - Harvest dates: 26<sup>th</sup> May 2022
  - Brix at Harvest: 30
  - Bottled: 5<sup>th</sup> September 2022
  - pH: 3.81
  - TA: 5.26 g/L
  - Alcohol: 10%
  - Residual sugar: 139 g/L
  - Fermentation stopped to retain residual sugar
  - Minimal Filtering
  - Vegan and Vegetarian friendly
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### Accolades

- 5 Stars: Wine Orbit
  - 4.5 Stars: Cuisine Magazine – 4<sup>th</sup> Sweet Wine
  - 4.5 Stars: Michael Cooper
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### Tasting Notes

100% Gewürztraminer grapes were late harvested on 26<sup>th</sup> May 2022 allowing them time to ripen fully and produce a considerable amount of sugar. The juice was fermented in stainless steel to retain the varietal and fruit characteristics. The ferment was then stopped to retain a residual sugar of 139g/l. This wine shows delightful aromas of passionfruit and turkish delight with lychee, pear, pineapple and a hint of guava on the palate. This wine is a perfect match with desserts or cheeses and can be enjoyed on its own. Best served slightly chilled.

