

# GEWURZTRAMINER

A delicate perfume of rose and Turkish delight are matched with a generous palate of ripe citrus, lychee and ginger. A perfect combination of fragrant aromatics and rich spice together with a fresh and luscious texture.



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<b>Vintage</b>	-	<b>2021</b>
<b>Alcohol</b>	-	<b>14.5%</b>
<b>Variety</b>	-	<b>100% Gewurztraminer</b>
<b>Residual Sugar</b>	-	<b>5.2 g/L</b>

## VITICULTURE

Grapes for Linden Estate Gewurztraminer are grown in our hillside valley behind our winery in Esk Valley. This block is tucked in between the hills benefiting from intense sunlight matched with the cooling valley breeze.

This cooler site helps retain the delicate aromatics of Gewurztraminer. Vines yeild small bunches with intense flavours.

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## WINEMAKING

Grapes were hand picked and gently whole bunch pressed. A long and slow press cycle was used to retain the delicate aromatics in the juice. Juice was settled overnight before being racked to both tank and seasoned

French 500L Puncheons (25%).

Fermentation was with indigenous yeast and was kept cool for a long, slow and gentle fermentation to maximise the fragrant perfumed aromatics. Wines were kept on lees until blending to develop rich and luscious palate weight.

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<b>Best Drinking</b>	-	<b>Drink Now till 2028</b>
<b>Food Match</b>	-	<b>Spicy foods, Blue Cheeses, Grilled fish</b>

Linden Estate Winery

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