



## Wooing Tree 1401 Late Harvest Gewürztraminer 2023

### Winemaking

- Winemaker, Pip Battley
- Harvest dates: 30<sup>th</sup> May 2023
- Brix at Harvest: 30
- Bottled: 20<sup>th</sup> September 2023
- pH: 3.64
- TA: 5.49 g/L
- Alcohol: 9.5%
- Residual sugar: 130 g/L
- Fermentation stopped to retain residual sugar
- Minimal Filtering
- Vegan and Vegetarian friendly

### Accolades

- 5 Stars: Wine Orbit
- 5 Stars: Candice Chow – Raymond Chan Wine Reviews
- Silver Medal: NZ International Wine Show

### Tasting Notes

100% Gewürztraminer grapes were late harvested on 30<sup>th</sup> May 2023 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 130g/l. This wine shows delightful aromas of pink grapefruit, mandarin and turkish delight with honey, pear, pineapple and a citrus finish on the palate. This wine is a perfect match with desserts or cheeses and can be enjoyed on its own. Best served slightly chilled.

