



The Pioneer Gewürztraminer 2024

Tasting notes

This powerful expression of Gewürztraminer bursts with intense aromatics of tropical fruit, rose petals and citrus blossom. The flavours mirror the aromas and add layers of lychee, lemon sherbet and marmalade. A delicate interplay of sweetness, alcohol, phenolics and acidity create a full-bodied wine with a rich mouthfeel and wonderfully textured finish.

Vineyards and viticulture

The grapes for this wine are from the company's original vineyard surrounding the winery, planted in 1982. These low-yielding vines are deeply rooted in the clay soils, which contribute to the wine's intensity, weight and rich, mouth-coating texture.

Winemaking

Harvested at 25.2 to 25.8° brix, the grapes were gently pressed and the juice run into French oak barriques (80%) and a smaller amount into a stainless-steel tank (20%) and left to undergo spontaneous fermentation with wild yeast. After several months on lees, the barrel and tank portions were blended and then bottled here at the winery.

100% Gewürztraminer, Alc. 14%, RS 14.9, TA 4.2, pH 3.55, Vegan

Cellaring

Our Gewürztraminers age very well, so whilst offering delicious enjoyment now, they also reward patience by developing further complexity in bottle. Enjoy over the next decade.

Food Match

Salmon, spicy dishes, Thai flavours, coconut-based curries, pâtés and terrines, sweeter vegetables such as pumpkin and kumara, strong flavoured, soft, ripe, white cheeses.

