



## Gewürztraminer 2025

### Tasting notes

Our 2025 Gewürztraminer displays classic notes of lychee, cardamon, lemon and rose petals on the nose. The palate is round, rich and concentrated with all the classic varietal flavours you'd expect. Just off dry with the hint of sweetness beautifully balanced by a gentle acidity. A delicious and memorable wine!

### Vineyards and viticulture

65% of the grapes were from our Alabama Road home block and 35% from the Woodward vineyard. The vines are between 18 and 40 years old, growing on quite heavy, clay-based soils. The grapes were harvested between the 20 March and 14 April with brix ranging from 22.5 and 24.7 across four different picks. 2025 produced berries with concentrated flavours and the weather allowed us to pick these grapes in ideal conditions.

### Winemaking

The separate parcels of grapes were pressed very gently to avoid the harsh phenolics that can come from the skins. The free-run juice was fermented in stainless steel tanks at cool temperatures with wild yeast, while the pressings were fermented separately in old French oak barrels. After several months resting on the yeast lees post ferment, we blended the various parcels to balance phenolics and sweetness to achieve our much-anticipated style.

100% Gewürztraminer, Alcohol 14.0%, RS 7, TA 4.4, pH 3.5, Vegan

### Cellaring

With age, this wine will continue to develop richness and complexity. Although naturally low in acidity, it ages slowly and will reward cellaring for at least ten years.

### Food Match

Try with flavours such as fresh ginger, clove, cinnamon, allspice, turmeric, madras curry, Sichuan pepper, sesame, almond, coriander, cumin, citrus, kaffir lime, lemongrass. Also good with soft cheeses, Moroccan flavours and chili.

