

Three Miners Chinaman Stone Gewürztraminer 2025

Tasting notes

Pale lime in colour, the nose shows Turkish delight, rose petal, candy and light citrus notes. The palate is dry yet rich with lychee flavour and has a lovely oily texture. The wine finishes with balanced acidity and beautiful spice notes.

Food match: Spice rich cuisines

Wine making notes

The fruit was hand harvested on the 28th of March 2025 at 23 Brix from Three Miners Vineyard, near Alexandra. The fruit was whole bunch pressed to tank. The juice was then cold settled overnight before been racked to neutral wine barrels. Fermentation began spontaneously and the juice was allowed to ferment with wild yeast for several days to build texture before the tanks were inoculated with selected cultured yeast to add further complex flavours and aromas. The fermentation continued to dry to achieve balance.

Technical data

Alcohol 14.5%

pH 3.3

TA 6.5 g/L

RS dry

Contains sulphides

No fining agent was added

No. standard drinks in 750 ml bottle: 8.6

Bottling date: 16th September 2025

Winemaker: Matt Connell

Awards

5 stars, 94 points, Sam Kim, Wine Orbit

5 stars, 93 points, Candice Chow, Candice Wine Chat

CHINAMAN STONE – Beautiful quartz boulders that had been stained orange by leached minerals lay on the Clutha riverbanks. The Chinese miners working in Central Otago during the 1860s gold rush used these rocks in the construction of their huts and outside living areas. These amber coloured stones were named ‘Chinaman’ in recognition of their presence and contribution to early Central Otago colonisation.