



Ranu 2017

Tasting Notes

On the nose it's all beeswax, lemon, lime, red apple and delicate floral notes. The palate reflects these aromas and more - lemon sherbet and nashi pears with some crisp acidity giving lovely focus. This wine shows great complexity and has wonderful texture and features the best of all three varieties to produce a really fascinating wine.

Vineyards and viticulture

The Pinot Gris came from the Barnsley vineyard in the Waihopai Valley (low cropping has provided weight and concentration), the Riesling came from the Lawson's Dry Hills vineyard also in the Waihopai Valley (long, slow ripening giving great flavour). The Gewürztraminer came from the Woodward vineyard, which is just a few hundred metres down Alabama Road from our winery (clay soils that produce weight and texture).

Winemaking

On 11 April 2017 we set forth from the winery and picked a single bin each of Riesling, Pinot Gris and Gewürztraminer from three different vineyards. The three varieties were then wholebunch pressed together. The resulting juice was settled for a few hours before being racked into old French oak for fermentation. The finished wine was bottled on August 17.

Riesling, Pinot Gris and Gewürztraminer
Alc 13%, pH 3.1, TA 6.7, RS 5.8, Vegan friendly

Cellaring

This wine will continue to evolve over time in the bottle, enjoy now or cellar for up to five years.

Food Match

Enjoy with lighter, Asian-style dishes, fresh ginger, fresh herbs, poached fish, smoked salmon, scallops and other shellfish and seafood.

<i>Cuisine</i>	<i>DWWA</i>
5 stars & best buy	Silver

