



LAWSON'S DRY HILLS  
— MARLBOROUGH —



## Gewürztraminer 2018

### Tasting Notes

This is gewürztraminer personified with wonderfully lifted florals and pronounced notes of lychee and citrus. The wine has a soft and rounded texture with a weighty, generous mid-palate. Rose petal flavours give way to ripe tropical fruits while the finish has a pithy lemon character. Intensely concentrated, complex and delicious.

### Vineyards and viticulture

95% from our Home Block around the winery, planted in 1981, with the balance from the Woodward block located a few hundred metres down the road.

### Winemaking

Picking when the flavour is optimal is key for this variety and we made several picks across the vineyard to ensure each parcel was perfect. The grapes were gently pressed with the free run juice straight to tank and the pressings to barrel. Post-fermentation these were carefully blended to give a wine with rich aromatics, flavour and texture yet with harmony and balance.

100% Gewürztraminer, Alc 14%, pH 3.6, RS 6.7, TA 4.1  
Vegan friendly

### Cellaring

Five years or more.

### Food Match

Try with exotic, well-flavoured and spicy foods such as Moroccan dishes with dried fruits or Asian-inspired foods. It works well with these flavours: fresh ginger, clove, cinnamon, allspice, turmeric, madras curry, Sichuan pepper, soy sauce, sesame, almond, rose water,

<i>Royal Easter WA 2021</i>	<i>RESWA 2020</i>	<i>IWC T1 2020</i>	<i>NZIWS 2020</i>	<i>Marlb. Wine Show 2020</i>
Silver	Silver	Silver	Silver	Silver

