



LAWSON'S DRY HILLS
— MARLBOROUGH —



Late Harvest Gewürztraminer 2018

Tasting Notes

Amazing bright, golden colour then rich, creamy nose with intense floral, fresh ginger and stone fruit characters. The palate is deliciously sweet and rounded with a viscous, weighty texture that further intensifies the flavours of orchard fruit, exotic spice and orange marmalade. A rich and succulent wine to finish any meal.

Vineyards and viticulture

The grapes for this wine are grown in the vineyard around the winery on Alabama road, which was planted in 1981. The heavy clay soil gives real depth, texture and palate weight.

Winemaking

Harvested on the 5th of April at a brix of 33.6 these grapes were raisined and had a reasonable amount of botrytis. They were gently pressed and then allowed to ferment over several months. Once fermentation stopped naturally, we bottled this wine here at the winery.

100% Gewürztraminer, Alc 11.5%, pH 3.65, TA 4.0, RS 140g/L

Vegan friendly

Cellaring

Enjoy now and for at least the next five years.

Food Match

Citrus, tropical and orchard fruit desserts, full-flavoured white and blue cheese.

