



LAWSON'S DRY HILLS
— MARLBOROUGH —



Gewürztraminer 2020

Tasting notes

The classic varietal notes of lychee and rose petal are matched with stonefruit and fresh lemon aromas. This wine is off dry with a rich, rounded, generous palate and lovely concentration. Floral, citrus and juicy tropical fruit flavours combine to produce a full-flavoured wine with a gentle balance of acidity and a weighty mouthfeel. Delicious!

Vineyards and viticulture

This wine is entirely from our winery block, planted back in 1981. The vines grow in quite heavy, clay-based soils which produce wines with a plush, supple palate. The 2020 harvest gave us an outstanding crop of deeply flavoured, intense delicious fruit. We made several passes through the vineyard and then combined them to produce this wine.

Winemaking

The earlier harvested grapes provided the backbone of the wine with slightly higher acidity, while those picked a little later, added richness and weight. The 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 selected, cultured yeast while the rest was fermented with wild yeast in old, French oak barrels. This is not for oak influence to come through in the wine, but for added complexity overall. After several months resting on the yeast lees post ferment, we blended a little of the pressings into the free run juice to provide some extra palate volume and complexity.

100% Gewürztraminer, Alc.14%, pH 3.5, TA 4, RS 7.8 Vegan

Cellaring

Five years or more.

Food Match

Try with flavours like fresh ginger, clove, cinnamon, allspice, turmeric, madras curry, Sichuan pepper, sesame, almond, rose water, coriander, cumin, citrus, kaffir lime, lemongrass.



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