



## Ranu 2020

### Tasting Notes

This is an intriguing wine that is rather chameleon-like revealing different aspects each time it is enjoyed. Riesling definitely makes its presence felt with firm lemon and lime flavours while the Pinot Gris adds red apple and stonefruit along with a rounded textural element. The Gewurztraminer provides florals and spice. Overall this is a delightfully fragrant wine with a fleshy, succulent mid-palate that finishes with dry crisp acidity.

### Vineyards and viticulture

We picked one small bin each from our best Gewurztraminer, Riesling and Pinot Gris vineyard blocks. Each block had been thinned and leaf-plucked which, along with a great season, meant we picked these grapes in perfect condition and when full of flavour.

### Winemaking

The grapes were combined and pressed together and the juice transferred into old French barriques for wild fermentation. The wine remained in barrel until bottling.

Alc 12.5 %, pH 4.9, TA 5.9, RS 3.1  
Vegan friendly

### Cellaring

Enjoy now or for the next three or so years.

### Food Match

Spicy foods, especially Thai flavours and coconut-based curries, also pates and terrines, salmon, chicken and pork dishes.

