



LAWSON'S DRY HILLS
— MARLBOROUGH —



The Pioneer Gewürztraminer 2022

Tasting notes

Mango, persimmon, lychee and marmalade produce a wonderfully complex nose. The palate is rich and round with great fruit concentration and intensity. This wine is medium in style and the sweetness is perfectly balanced by gentle acidity. Combined, these characters produce a complex, balanced and most importantly, delicious wine.

Vineyards and viticulture

This Gewurztraminer is from the company's original vineyard, planted in 1982, surrounding the winery. These unirrigated vines are deeply rooted in clay soils which help to give the wine intensity, weight and body, resulting in a rich, mouth-coating texture.

Winemaking

Harvested at a very ripe 28 brix with some shrivel and botrytis, the grapes were gently pressed into French oak barriques where it was left to undergo spontaneous fermentation. After several months on lees the barrels were blended and bottled here at the winery.

100% Gewürztraminer, Alc 13.5%, pH 3.5, TA 4.9, RS 17, Vegan

Cellaring

This stunning example of Gewurztraminer shows its true colours at this young age but will also reward time in the bottle. Enjoy over the next five years.

Food Match

Salmon, spicy dishes, Thai flavours, coconut-based curries, patés and terrines, sweeter vegetables such as pumpkin and kumara, strong flavoured, soft, ripe, white cheeses.

