



LAWSON'S DRY HILLS
— MARLBOROUGH —



Gewürztraminer 2022



Tasting notes

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

Vineyards and viticulture

This wine is from our winery block, planted back in 1981. The vines grow in quite heavy, clay-based soils which produce flavoursome grapes. The resulting wines have an array of flavours and a plush, supple palate.

Winemaking

Harvested in the cool of the early morning, 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 overall complexity. 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.13.5%, pH 3.6, TA 4.6, RS 6.6 Vegan

Cellaring

Five years or more.

Food Match

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



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