

Gewürztraminer 2023

Tasting notes

This wine shows all the classic varietal notes of lychee, rose petal and spice. It is off-dry with a rich, rounded, generous palate and lovely concentration. Floral, citrus and juicy tropical fruit flavours combine with exotic spices to produce a full-flavoured wine with a gentle balance of acidity and a weighty mouthfeel. Delicious!

Vineyards and viticulture

Our 2023 Gewürztraminer was 65% from our home block and 35% from the Woodward vineyard practically next door. The vines are aged between 18 and 40 years old, growing on quite heavy, clay-based soils. These two elements combine to produce wines with a plush, succulent and rounded palate. We had ideal conditions for the 2023 harvest, meaning we picked beautifully clean, ripe fruit packed with intense flavours.

Winemaking

The grapes were harvested over four different picks, between 21st March and the 2nd of April, at brix levels between 22.8 and 23.5. They 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. After several months resting on the yeast lees post ferment, we blended a little of the pressings into the free run to provide some extra volume and complexity.

Pick dates 21/3/23 to 2/4/23

100% Gewürztraminer, Alc 13.5%, RS 8, TA 5.17, pH 3.5, Vegan

Cellaring

Five years and 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.

