

Gewürztraminer 2024



Tasting notes

Our 2024 Gewurz displays classic notes of lychee, cardamon, lemon and rose petals on the nose. The palate is round, rich and super concentrated with all the classic varietal flavours you'd expect. Just off-dry with the hint of sweetness beautifully balanced by a gentle acidity. A delicious and memorable wine!

Vineyards and viticulture

80% of the grapes were from our home block and 20% from the Woodward vineyard just down the road. The vines are aged between 18 and 40 years old, growing on quite heavy, clay-based soils. The 2024 harvest was low yielding, and the dry season meant the grapes ripened perfectly and we were able to pick them in perfect condition and packed with flavour.

Winemaking

The grapes were harvested over two different picks – the first on the 14th of March and the second on the 27th. 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 pressings were fermented separately 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.

100% Gewürztraminer, Alc 13.9%, RS 8.3, TA 4.2, pH 3.5, Vegan

Cellaring

With age, this wine will continue to develop richness and complexity. Although naturally low in acidity, it ages slowly and will reward cellaring for at least ten years.

Food Match

Try with flavours such as fresh ginger, clove, cinnamon, allspice, turmeric, madras curry, Sichuan pepper, sesame, almond, coriander, cumin, citrus, kaffir lime, lemongrass. Also good with soft cheeses, Moroccan flavours and chili.

