



KEW 2008 Gewürztraminer

Description:

The first full harvest from our young vines produced fabulous ripe, clean fruit, showing intense characters classic of Gewurztraminer.

This elegant expression of Gewürztraminer shows lovely floral, honey and spice notes on the nose, while the palate gives flavours of nashi pear and ginger. Showing lovely balance of freshness and texture, this wine will maximise sensory pleasure when partnered with fragrant dishes of the East.

Viticulture:

The first full crop from five year old vines trained as two cane VSP system. Two metre wide rows, with two metre spacing between vines. This Gewürztraminer is clone 457, which has shown excellent varietal expression and complexity when grown on the Patutahi Plateau. Predominant soil type is clay loam with pumice sub layers.

Hand harvested on 18 and 19th March 2008 with the following analyses:

Brix: 22.3
pH: 3.60
TA: 4.875g/L

Winemaking:

The fruit was crushed and destemmed directly after hand harvesting, and kept cool on skins overnight to extract maximum aroma and flavour. The fruit was then pressed gently and slowly to retain all delicate flavours and characters. The final press fractions were fined with fresh skim milk at the press to ensure balanced structure in the final wine. After 24 hours of cool settling, the juice was racked retaining a small amount of inherent nitrogen for yeast support and inoculated with an aromatic yeast. Cool fermentation followed to ensure maximum expression of aromas and flavours in the final wine. This wine was gently fined with fresh skim milk prior to bottling.

Analyses at bottling:

pH: 3.4
TA: 5.4g/L
Alc: 13.5%
RS: 10 g/L