



Kirkpatrick Estate Winery 2009 Gewürztraminer

Description:

The fruit from the second full crop from our young Gewürztraminer was delicately flavoured, clean and ripe.

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

Viticulture:

Our Gewürztraminer vines are 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.

Harvested early in the morning on the 14th of March 2009 with the following analyses:

Brix: 22.3
pH: 3.46
TA: 6.9g/L

Winemaking:

The fruit was crushed and destemmed directly after harvesting in the early morning. 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: 3.64
TA: 6.11g/L
Alc: 13.5%
RS: 9.5 g/L