



Anchorage Gewurztraminer 2008

Vineyard:

Second crop fruit from the Lodder Lane Vineyard near Motueka was machine harvested fertile soils, machine harvested, two canes, tight bunches ripened under an open canopy, and showing a lot of vigour and classic fruit characteristics. Even ripening.

Winemaking:

Single vineyard grapes were picked at optimum ripeness, machine harvested and then processed in the region. The fruit was gently pressed with minimal skin contact and then fermented with an aromatic yeast strain. Carefully monitored lees contact helped bring out the classic fruit flavours and perfect phenolic structure.

Tasting Notes:

Transparent lemon gold in colour, the wine is a bouquet of perfumed, floral, Turkish Delight aromas backed up by rich mouthfilling lychee, orange marmalade and subtle spice flavours. Soft acidity and a long aftertaste provide hints of honey and ginger.

Technical Analysis

Winemaker	Neil Todd
Grape Variety	Gewurztraminer
Harvest Date	1st April 2008
Bottling Date	August 2008
Alcohol	12.2% Vol
Total Acidity	5.8 g/L
pH	3.48
Residual Sugar	13.9 g/L



Wine that captures the land and the sea...

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