



Gewürztraminer 2013

With classic flavours of Turkish delight, lychee and rose petals, our Gewürztraminer also has notes of orange blossom, jasmine and golden delicious apples. Enhanced by natural sweetness and soft acidity.

Winemaking

The grapes were picked early in the morning allowing the winemakers to process the cold grapes as gently as possible. Then de-stemmed and left in a closed press to macerate for 6 hours, allowing the maximum uptake of the flavours locked in the skins. The result was a juice packed with primary fruit flavours of lychee and roses.

The fermentation temperature was retained at 11°, to keep as much flavour as possible, and to allow the fermentation to be stopped at the perfect time to create the ideal balance between sweet and sour. Left on natural fine sediment at 4°, until only a week before bottling, has helped to preserve the typical lychee and rose petal notes with the luscious and spicy Gewürztraminer characteristics.

Growing Conditions

Summer 2013 was an excellent summer, although slightly dry in mid-January. Very hot temperatures saw great flowering with very little disease in the vineyards. The fine hot weather continued until mid March when we experienced some rain, which slowed the ripening process, allowing the cooler nights to intensify the aromatic flavours of the grapes.

Harvest Date: 25 March 2013
Bottling Date: 6 August 2013
Cases Produced: 84
Winemaker: Stefan Heinrich

Technical Details: 13% Alc
10.9 g/L RS
5.9 g/L TA

Try this wine at our tasting room,
202 Umukuri Road, Brooklyn, Motueka.

www.anchoragewines.co.nz

