

ANCHORAGE

Family Estate

WINE:	Gewürztraminer 2017
REGION:	Nelson
STYLE:	off dry
VINEYARD:	Fruit for our 2017 Gewurztraminer was sources from two sites, our Flett Road Vineyard in the Moutere and from a vineyard in Riwaka close to the Motueka river mouth.
WINEMAKING:	The fruit was machine harvested early in the morning whilst the grapes are still cool to lock in those perfumed aromas. The grapes were processed and crushed and left sitting on skins for several hours before pressing. Treated that way the juice takes up all the perfumed flavours from the delicate skin and paired with a slow cold ferment we managed to keep all those floral flavours.
APPEARANCE:	Very pale yellow, with light green hues on the rim
FIRST IMPRESSIONS:	The delicate perfume of rose petals, jasmine and orange blossom with a subtle hint of Turkish delight and lychee lead to soft and lingering finish
PALATE:	With a restraint balance of natural residual sweetness and a low acid our Gewürztraminer enhances the floral and spicy flavours that make this variety so unique.
ACCOMPANIMENTS:	Gewürztraminer does compliment Asian food with its floral flavours and ginger like spicy character.
TECHNICAL NOTES:	
Harvest date:	22 nd March 2017
Winemaker:	Stefan Heinrich
Alcohol:	12.2%v/v
Residual sugar:	12.5 g/L
Acidity:	6.2 g/L