



Gewürztraminer 2014

Enticing floral notes of rose petals and jasmine are the initial flavours on the nose and palate; followed by lychee and subtle hints of ginger. This elegant and balanced Gewürztraminer is best enjoyed with Asian dishes or as a solo companion to finish off a great night with friends.

Winemaking

Grapes were picked in the early hours of the morning and left on-skins until the early hours of the evening, enhancing the spicy and floral characters of this originally North Italian variety (Tramin region). To retain as many of these volatile flavours as possible, the wine was fermented at 11 °C and ferment stopped through further cooling when it had the perfect balance of natural sugar and acid. The wine was then left on-lees for another 2 months and chilled to add extra complexity.

Growing Conditions

2014 vintage started with a phenomenal growing season that saw the right amount of sunshine and perfectly timed rain with lovely temperatures, right up until the time of ripening. The great weather allowed us to start picking 10 days ahead of the previous vintage.

Then came cold rain, which led to six days without any harvesting. The slightly cooler temperatures had resulted in keeping the grapes clean from disease but had resulted in lower sugar levels, keeping the alcohol levels in check.

With more heavy rain forecasted the normally consistent pace of picking rapidly changed to beat the rain and finish this exciting season just before Easter.

Harvest Date: 14 March 2014
Bottling Date: 8 September 2014
Cases Produced: 135
Winemaker: Stefan Heinrich

Technical Details: Alc 13.4%
RS 9.5 g/L
TA 5.4 g/L
pH 3.49

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

www.anchoragewines.co.nz

