



GEWÜRZ 2024

THE GRAPES

Gewürztraminer from our Grahams vineyard block.

Officially known as Gewürztraminer, our aim with this wine is to capture the incredible aromatics and pristine fruit flavours for which the variety is renowned.
- Julie Campbell

TASTING NOTES

Colour	Brilliantly clear, pale Peridot yellow.
Bouquet	Lifted floral notes and fresh citrus blossom, elderflower and honeysuckle are balanced by sweet musk.
Palate	A fresh light bodied wine with a sweet entry. Tropical fruits, lime and lychee richness is present on the front of the palate, with crisp acidity offering a lovely line and length for a clean finish.
Serving Suggestions	With its flamboyant aromatics, and spicy texture, Gewürztraminer is an ideal partner for an array of Asian cuisines. Try matching this wine with a fragrant prawn laksa, or chicken, chilli and coriander dumplings.
Cellaring	Best enjoyed whilst young and fresh, however it will develop rich spicy fruit characters over the coming year.

Date tasted December 2024



PRODUCTION

Alc.	12.0%
T.A.	6.0 g/l
pH	3.06
RS	11.05 g/L

The grapes were harvested in the early morning hours where the cooler temperatures help to preserve the delicate fruit aromas. The lightly pressed juice was fermented in temperature controlled stainless steel tanks with a yeast strain to enhance the aromatics. Great attention to detail and a controlled fermentation is required as the ferment is stopped when the residual sugar and acid are in perfect balance.