



## GEWÜRZTRAMINER 2010

**Colour:** Pale gold.

**Aromatics:** Beautiful floral notes of rose petal and jasmine.

**Palate:** Rich tropical flavours of melon and lychee with spicy ginger. A luscious texture and good weight. This is an elegant style of Gewurz with refreshing acidity and a long finish.

<i>REGION</i>	Gimblett Gravels, Hawke's Bay.
<i>VINEYARD</i>	Mere Road and Tokarahi, Roy's Hill.
<i>VINTAGE</i>	A cooler year than average, which meant yields were down, however heat late in the season resulted in high quality fruit and good flavour development.
<i>HARVEST</i>	Hand harvested.
<i>ANALYSIS</i>	13.5 % abv, 5.4g/l total acidity, 12g/l residual sugar.
<i>OAK</i>	Partially fermented in French oak (unusual for this wine).
<i>VINIFICATION</i>	Crushed and de-stemmed with short period of skin contact then fermented in stainless steel followed by 2-3 months lees ageing.
<i>RECOMMENDED RETAIL PRICE</i>	NZ\$25

