



Gewürztraminer

2017 - GEWÜRZTRAMINER 100%

TASTING NOTES

This beautifully balanced wine is 100% estate grown. Classic rose petal, blossom and lychee notes introduce the wine, followed by spice, orange and lime. Melon and orange open up the attack and lead into a pleasantly oily, but fresh, mid-palate with the balanced acidity carrying the wine through the textured finish.

PAIRING

Pairs well with spicy fish tacos and curries, but would also work well with barbecued chicken or cheese plates.

BOUQUET

Lychee & Orange

GROWING SEASON

The 2017 vintage had a slow start with cool days and a lot of precipitation leading to flooding in the valley. Bud break started around 14 days later than 2015 and 2016, but only a couple of days off the 15-year average. As the season progressed, months of hot, dry conditions allowed for the vineyards to catch up and hit all the expected key developmental stages. With the drought conditions, forest fires hit the west coast. The smoke provided the benefit of a buffer for heat through the intense summer sunshine, helping to moderate the accumulation of sugars and loss of acid. But it also led to humid days and increased disease pressure; extreme diligence was rewarded by healthy and clean fruit. The nights cooled off towards harvest, allowing for great evolution of fruit flavour without any spikes in sugars while maintaining a bracing acidity.

VARIETAL PROFILE

TOTAL ACIDITY	5.85 G/L
FINAL PH	3.58
RESIDUAL SUGAR	4.2 G/L
ALCOHOL	12.9%
CASES PRODUCED	700
CSPC	711200

BLASTED
CHURCH