



## 2007 GISBORNE GEWURZTRAMINER

### P R O D U C T I O N                      N O T E S

One of the highlights of the 2007 vintage was the diverse flavour developments of the Gisborne Gewurztraminers through what was an exceptional autumn period.

These grapes were dejuiced in Gisborne and then transported to the winery in Marlborough. There they underwent fermentation using selected aromatic yeast strains. When almost dry the wine was stabilised, filtered and bottled.

#### ANALYSIS AT HARVEST

Brix:	22.8
Titrateable Acidity:	5.4 g/l
pH:	3.57

#### WINE ANALYSIS

Alcohol:	15%
Titrateable acidity:	5.7 g/l
pH:	3.52
Residual sugar:	5.2 g/l

#### TASTING NOTES

Colour: Pale yellow.

Aroma: With rose petals and Turkish Delight, this aromatic Gewurztraminer also has hints of spice.

Palate: Fruit sweetness and natural residual sugar give the palate fullness and assist in a full flavour profile.

Food match: Spicy Asian food.

Cellar: Two years with confidence.

*Kim Crawford, January 2008*

*We are committed to continually improving wine quality and have sealed this wine with a screw cap. This ensures cork taint is eliminated, oxidation is minimized and that the wine arrives as we intended.*

