



SP PARK-LANDS VINEYARD 2005 GISBORNE GEWURZTRAMINER

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

The saying 'good things come in small parcels' applies to wine. Each vintage we discover small batches of exceptional grapes which we make into our Small Parcel SP range.

The grapes for this Small Parcel of wine come from Chris and Ann Parker's Park-Lands Vineyard in Gisborne. The grapes were hand and machine harvested in five batches at differing levels of ripeness. To maximise the flavour profile of the wine, the batches were all handled differently; whole bunch pressed, machine harvested with no skin contact and machine harvested with skin contact. Twenty per cent of the juice was barrel fermented for three months for complexity. Each of the batches was assessed and the final blend was approximately 75 per cent of the total production.

AVERAGE ANALYSIS AT HARVEST

Brix:	22.5
Titratable Acidity:	4.7 g/l
pH:	3.5

WINE ANALYSIS

Alcohol:	13.2%
Titratable acidity:	5.2g/l
pH:	3.4
Residual sugar:	9 g/l

TASTING NOTES

Colour: Pale straw with green and gold notes.

Aroma: Aromatic, distinctive Gewurztraminer with rose petal, lychee and five spice. Reasonable level of complexity.

Palate: Rich, full bodied palate with prominent lychee and rose petal notes. The medium sweet palate is dried by alcohol and restrained acid. Persists well.

Food Match: Classic match for Asian food.

Cellar: Three to five years.

Kim Crawford, August 2005

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

