

Haythornthwaite

2008 Gewürztraminer

Variety:	Gewürztraminer 100%
Region:	Martinborough, NZ
Style:	Off Dry
Vintage:	The 2008 vintage will be remembered for the spring and summer which faded too quickly. Early ripening varieties did well under these conditions. What followed was lovely Botrytis weather!
Vineyard:	One vineyard only.
Production:	<p>Hand picked fruit was delivered to the winery for processing ASAP. On arrival the fruit was loaded to the press for whole bunch pressing. Pectinase enzyme added for clarification and to aid juice extraction. Juice ex press pumped to tank for settling.</p> <p>On clarification the juice was inoculated with a very select yeast culture for fermentation. Ferment temperature range 10⁰ C to 15⁰ C to ensure maximum retention of colour, aroma and flavour compounds. Rapid clarification once dry retained the freshness and delicacy of this second pick. Some third pick (botrytised) harvest wine was used for partial sweetening.</p>
Appearance:	Beautiful light gold colour with a slight tinge of green.
Aroma:	Fragrant, pungent, varietal aroma. This will develop more in bottle.
Palate:	Just off dry with good weight and fruitfulness and a hint of residual sweetness. Well balanced, again with elegance and finesse. A long living wine.
Cellaring:	Enjoy the way this wine grows and becomes richer flavoured with time in bottle.

Serving: Best presented at 10⁰C to 12⁰C for overall enjoyment.

Food Accompaniment: With lightly spiced food initially, lighter white meat dishes, lighter fish, lighter cheeses. Will be more versatile when aged.

Technical Points:

Harvest date: 22nd April 2008

Bottled: 3rd September 2008

Winemaker: Christopher Buring

Brix at Harvest: 23.4° Brix

Alcohol: 13.0% label ok. (13.0% actual)

Standard Drinks: approx 7.7 standard drinks

Contains Sulphites

Residual Sugar: 10.35 g/ltr

Titrateable Acidity: 5.70 g/ltr

pH: 3.17

Packaging: 750ml bottles, Antique Green, Concave Riesling, Cork finish, Diam cork P1 grade.44mm