

Haythornthwaite

2009 "Auslese" Gewürztraminer

Variety:	Gewürztraminer 100%
Region:	Martinborough, NZ
Style:	Late Harvest Sweet style
Vintage:	The 2009 vintage gave what 2008 did not. A cool Spring and a very warm Summer. Autumn played havoc with rain mid April. The fruit harvested was well committed to lovely Botrytis conditions. Concentrated flavours in abundance.
Vineyard:	Single vineyard
Production:	<p>Over two days, 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 & glucanase enzymes added for clarification and to aid juice extraction. Juice ex press pumped to tank for settling. The total volume was earth filtered to maximise clarity for the long slow ferment that was to follow.</p> <p>After clarification the juice was inoculated with a very select yeast culture for fermentation. Ferment temperature range 10⁰C to 15⁰C to ensure maximum retention of colour, aroma and flavour compounds. Stopped this at approx. 12° brix! Bentonite and filtration used to clarify the new wine. Membrane filtered. to bottle.</p>
Appearance:	Beautiful pale gold colour with a tinge of green throughout.
Aroma:	Ripe, clean, apricot botrytis pungency/variatal aroma. This will develop more in bottle.
Palate:	Rich, sweet/ viscous, non-cloying palate. Good acid balance. No heat, much spice, touch honeyed.

Cellaring: Enjoy the way this wine grows more and more complex in bottle.

Serving: Best presented at 10°C to 12°C for overall enjoyment.

Food Accompaniments: Cheeses, Nuts, Curries/Spice dishes and not too sweet desserts.

Technical Points:

Harvest date: 5th and 6th April 2009

Bottled: 21st July 2009

Winemaker: Christopher Buring

Brix at Harvest: approx 30.6° Brix

Alcohol: 11.5% v/v actual

Standard Drinks: approx 6.8 standard drinks

Contains Sulphites

Residual Sugar: 104 g/ltr

Titrateable Acidity: 6.1 g/l

pH: 3.53

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