

Haythornthwaite

2009 Noble Gewurz

Variety:	Gewurztraminer 100%
Region:	Martinborough, NZ
Style:	Sweet
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 resulting a hundred percent harvest pick. Concentrated flavours in abundance.
Vineyard:	One vineyard only.
Production:	<p>Painstakingly 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.</p> <p>On clarification the juice was inoculated with a very select yeast culture for fermentation. Ferment temperature range 12⁰ C to 15⁰ C to ensure maximum retention of colour, aroma and flavour compounds. Stopping this one was not easy! Bentonite and filtration used to clarify the new wine.</p>
Appearance:	Beautiful rich gold colour with a tinge of green throughout.
Aroma:	Ripe, pungent varietal aroma with hints of cinnamon and honey.
Palate:	Rich, very sweet but non-cloying palate. Good acid balance, with hints of honey, apricots and cinnamon.
Cellaring:	Enjoy the way this wine grows more and more complex in bottle. It will live for many years to come.
Serving:	Best presented at 12 ⁰ C to 15 ⁰ C for overall enjoyment.
Food Accompaniments:	Very much a dessert wine.

Technical Points:

Harvest date:	9 th May 2009
Bottled:	22 nd December 2009
Winemaker:	Christopher Buring
Brix at Harvest:	approx 43.6° Brix
Alcohol:	11.0% label ok (11.1% actual)
Standard Drinks:	approx 3.3 standard drinks
Contains Sulphites	
Residual Sugar:	204 g/ltr
Titrateable Acidity:	6.8 g/l
pH:	3.58
Packaging:	375ml bottles, punted Bordeaux, Flint. Cork finish, Diam cork P1 grade.38mm

Vinted and bottled at Oak House – WSMP and SWNZ accredited