

Haythornthwaite

2010 Dry Gewürztraminer

Variety:	Gewürztraminer 100%
Region:	Martinborough, NZ
Style:	Dry
Vintage:	<p>The 2010 vintage was a difficult, challenging year. The weather through Spring and Summer was Quixotic. Autumn was good with a dry March and April then winter closed us out. Patience is a virtue when waiting for flavours to develop. All fruit was clean this year – free of <i>Botrytis cinerea</i>.</p>
Vineyard:	One vineyard only.
Production:	<p>Hand picked fruit from two days harvest 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 the new wine.</p>
Appearance:	Beautiful pale gold colour with a tinge of green.
Aroma:	Fragrant, delicate, “musk rose” varietal aroma. While enjoyable now this will develop more in bottle.
Palate:	Dry with good weight and fruitfulness. Well-balanced fruit acid with elegance and finesse. A long living wine.

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: With aperitifs, lighter white meat dishes, lighter fish, enjoy now. Will be more versatile when aged.

Technical Points:

Harvest date: 24th April, 2nd May 2010

Bottled: 27th July 2010

Winemaker: Christopher Buring

Brix at Harvest: 25.5° Brix

Alcohol: 14.5% label ok. (14.5% actual)

Standard Drinks: approx 8.6 standard drinks

Contains Sulphites

Residual Sugar: 3.0 g/ltr

Titrateable Acidity: 5.45 g/l

pH: 3.42

Packaging: 750ml bottles, Antique Green, Concave Riesling, Cork finish, Diam cork P1 grade. 24.1x 44mm