

Haythornthwaite

2010 Gewürztraminer

Variety:	Gewürztraminer 100%
Region:	Martinborough, NZ
Style:	Off 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. The fruit was clean this year – free of <i>Botrytis cinerea</i>.</p>
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 stopped retained the freshness and delicacy of this off dry style.</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 with a richer flavour potential in time.

- Cellaring:** Medium term, 7 to 10 years in a cooler cellar.
- Serving:** Best presented at 10°C to 12°C 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:** 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:** 8.5 g/ltr
- Titrateable Acidity:** 5.55 g/ltr
- pH:** 3.41
- Packaging:** 750ml bottles, Antique Green, Concave Riesling, Cork finish, Diam cork P1 grade. 24.1x 44mm