

# Haythornthwaite

## 2011 Auslese Gewürztraminer Pamela

<b>Variety:</b>	Gewürztraminer 100%
<b>Region:</b>	Martinborough, NZ
<b>Style:</b>	Auslese style
<b>Vintage:</b>	<p>The 2011 vintage was very satisfying. The weather through spring and summer was warm to hot. Autumn was kind and did it for the later varieties also. Physiologically ripe fruit abounded everywhere. The fruit was clean this year – free of <i>Botrytis cinerea</i> except for where it was wanted.</p>
<b>Vineyard:</b>	Own vineyard on the terraces of Martinborough.
<b>Production:</b>	<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 via the crusher. Pectinase and 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 10<sup>0</sup> C to 15<sup>0</sup> C to ensure maximum retention of colour, aroma and flavour compounds, also to ensure even fermentation in such a sweet environment. Rapid clarification once fermentation stopped by refrigeration, retained the freshness and full flavour of this wine style.</p>
<b>Appearance:</b>	Beautiful light gold colour with a slight tinge of green.
<b>Aroma:</b>	Fragrant, pungent, varietal aroma. This will develop more in bottle.

**Palate:** Richly sweet with good weight and fruitfulness. Well balanced, again with elegance and finesse. Lower alcohol and lower T.A makes this wine a long living wine with an even 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:** 22<sup>nd</sup> April 2011

**Bottled:** 2<sup>nd</sup> September 2011

**Winemaker:** Christopher Buring

**Brix at Harvest:** 24.0° Brix

**Alcohol:** Label 9.5% v/v. (9.4% actual)

**Standard Drinks:** approx 5.6 standard drinks

**Contains Sulphites**

**Residual Sugar:** 80.5 g/ltr

**Titrateable Acidity:** 4.65 g/ltr

**pH:** 3.46

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