



# the DARLING

MARLBOROUGH

Rapaura - Wairau Valley

GEWURZTRAMINER

2008

WINE of NEW ZEALAND

## Viticulture

The grapes are sourced from a single vineyard in the Rapaura region of the Wairau Valley of Marlborough. The non-irrigated vines are located at the source of a natural spring that feeds Giffords creek. The canopy is kept open to allow good fruit exposure and crop levels are maintained at low levels.

## Winemaking

The aim of this wine was to create a Gewurztraminer that is European in style with great flavour and texture without being overpowered with high alcohol or sugar levels.

The grapes were hand picked mid April 2008, they were crushed and destemmed and left to skin contact for 1 hour. The grapes were then pressed out to tank for settling. From here the juice was allocated into different parcels for fermentation allowing a range of components for blending.

This wine was fermented in 100% seasoned barrels.

A parcel was co-fermented with 2 specially selected yeasts which release great aromas and add complexity to the wine.

Another parcel (50%) was fermented with natural yeast to create texture and body to the wine.

All components were kept on yeast lees as long as possible until blending, adding greater flavour and softness to the wine. Careful blending with these parcels has produced a wine of interest and complexity.

## Analysis

Alc 13.0%, PH 3.55, Acidity 6.0 g/L, Residual Sugar 7 g/L

## Tasting Notes

On approaching this Gewurztraminer you notice a great combination of aromas, flavours and texture. The nose is full of spice along with florals and ripe pears. The palate has a rich texture that is soft and approachable, with great length that lingers in the mouth.

This wine will drink well anytime complementing Asian food as well as aged chesses.

Typically, Gewurztraminer of this style will cellar well for 5+ years.

## People

Winemakers and Viticulturists - Chris Darling / Bart Arnst

## Contact

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