



the DARLING

MARLBOROUGH

GEWÜRZTRAMINER
2010

NEW ZEALAND WINE

Viticulture

The grapes are sourced from an organic vineyard in the Rapaura region of the Wairau Valley of Marlborough. The vineyard is cropped at low levels and is totally un-irrigated.

Winemaking

The grapes were picked mid April and allocated into different parcels for fermentation allowing a range of components for blending.

This wine is 60% barrel fermented using both natural and selected yeasts. This has been done to create texture and body to the wine.

All components are 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 this wine of interest and complexity.

The grapes and wine are BioGro certified in conversion to organic.

Analysis

Alc 14.0%, pH 3.6, Acidity 5.0 g/L, Residual Sugar 4g/L

Tasting Notes

The aroma is typically Gewurztraminer; it has subtle notes of spice and rose petal while still having complexity from the barrel fermentation. The palate is soft and approachable while still having texture and a great finish.

This wine will drink well anytime complementing spicy food, or as an aperitif.

People

Winemakers and Viticulturists - Chris Darling / Bart Arnst

Contact

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