



Huia Gewürztraminer 2010

Harvest Date: 7th April

Residual Sugar: 4g/l

TA: 3.5g/l

pH: 4

Alcohol: 14%

Background:

The 2010 Huia Gewürztraminer was estate grown on Huia's Winsome vineyard on the seaward side of the Wairau Valley. The vineyard soils are a mixture of orthic clay and black sand creating a low vigour vineyard.

Winemaking:

Harvest commenced on the 7th April when the grapes were ripe and in superb condition. The grapes were picked at 23.7Brix achieving real ripeness with rich turkish delight aromas and tropical fruits on the nose. An indigenous or wild yeast ferment was used to bring further complexity. A portion was also fermented in older French barriques with lees stirring to provide a softer textured element to the wine.

Tasting Note:

The nose has fragrant rose petal notes and candied fruit. Generous lychee and rose water flavours fill out the aromatic palate. This is a rich, succulent style of Gewürztraminer showing complex layers of flavours and a long lasting finish.

Food Matches:

Huia Gewürztraminer is delicious with: terrines and paté, Thai food, mild curries, smoked seafood and meats, soy honey duck, blue cheeses and aged cheddar.

