



Huia Gewürztraminer 2008

Harvest Date: 20th March to 4th April

Residual Sugar: 2.3g/l

TA: 3.5g/l

pH: 4.05

Alcohol: 14.0%

Background:

The 2008 Huia Gewürztraminer was sourced from Huia's Winsome Block and the Hassan's Vineyard on the outskirts of Blenheim. Both vineyards have rich clay soils with some sandy pockets.

Harvest commenced on the 20th March and was completed on the 4th April. A combination of hand and machine harvesting was used.

Winemaking:

Both blocks achieved excellent ripeness with fruit getting rich Turkish delight characters with less spiciness.

Indigenous and inoculated ferments were used to bring further complexity. A portion was also fermented in older French barriques with lees stirring to provide a softer textured portion to the blend.

Tasting Note:

The nose has fragrant rose petal notes and candied fruit.

The palate is full with generous lychee and Turkish delight characters with a long succulent finish. A very rich dry style of Gewürztraminer showing complex layers of flavour.

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.

