

TWR

TE WHARE RA



MARLBOROUGH



2010 MARLBOROUGH GEWÜRZTRAMINER

Te Whare Ra has a long standing reputation for producing one of New Zealand's finest Gewürztraminers and much of the credit must go to the vineyard here. This wine is produced solely from 14 rows in the old block which were planted in 1979 and are some of the oldest vines in Marlborough at 31 years of age. They are very low-cropping but this is worth it for the amazing complexity and concentration we get from the fruit.

Winemaking: All fruit for this wine was hand-picked and hand-sorted. The fruit was destemmed then air-bag pressed. The wine was fermented 100% in stainless steel. The juice was fermented very slowly, at cool temperatures (10-12°C) with specially selected aromatic yeast. The majority of parcels spent time on lees for added texture and complexity.

Wine: Intensely perfumed, with notes of ripe oranges, cloves, lychee, and rose-petals. These lead into luscious varietal flavours of baked quince and lychee, with underlying characters of ginger, orange oil and exotic spice. The palate shows intense fruit concentration and weight with a fine, soft texture and excellent persistence of flavour.

This wine is of medium sweetness (RS is 15g/L) and continues the outstanding quality of previous vintages of our TWR Gewürztraminer. 2010 in Marlborough is proving to be a stellar vintage for aromatics. This Gewürztraminer is enjoyable to drink now and but will also benefit from careful cellaring for 5-7 years.

Technical Data:

| | |
|-----------------------------|----------------|
| Fruit Source: | TWR home block |
| Variety: | Gewürztraminer |
| Harvest Date: | 6th April 2010 |
| Residual Sugar: | 15g/L |
| Production: | 310 cases |
| Cellaring Potential: | 5-7 years |

Alc 14.2% vol pH 3.6 TA 5.50g/L



EST. 1979

TWRWINES.CO.NZ