

TWR

TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



TE WHARE RA 2018 GEWÜRZTRAMINER SINGLE VINEYARD 5182

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 38 years of age.

Part of the reason for our conversion to organic and biodynamic farming was to rescue these old vines and coax them back to life. We saw huge potential in this old block and successfully rejuvenating them has been one of our greatest achievements. They are very low-cropping, which is not great for the accountant's numbers, but this is worth it for the amazing complexity and concentration we get from the fruit and the exceptional quality of the resultant wines.

Winemaking: All fruit for this wine was hand-picked and then hand-sorted. The fruit was destemmed and gently crushed, then given some good skin contact time before being slowly and gently air-bag pressed. The wine was fermented 100% in stainless steel. The juice was fermented very slowly, at cool temperatures to retain aromatics. All parcels spent time on lees, post ferment, for added texture and complexity. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, hand-made wines.

Wine: Intensely perfumed, with notes of lychees, ripe oranges and cloves. These lead into luscious varietal flavours of lychee and quince, with underlying characters of ginger and exotic spice. The palate shows intense fruit concentration and weight with a fine, soft texture and excellent persistence of flavour. This wine is off dry and continues the outstanding quality of previous vintages of our Te Whare Ra Gewürztraminer.

Vintage: The growing season preceding the 2018 vintage was one out of the box, with the warmest December on record and a very warm and sunny January. This was followed up by the warmest February ever on record, needless to say this was a great start to the season for vintage 2018. It wasn't all smooth sailing though and there were some potential challenges as we closed in on harvest, with some more cyclonic activity in the Pacific that did bring some significant rains to the region.

This great start to growing season over the summer meant that we had really good flavour development quite early. This crucial element, coupled with very careful canopy management meant that our vines produced ripe flavours and that we could pick pretty early. We had all our fruit off early and had some of the cleanest fruit we have ever seen with harvest all completed by the first week in April. The resultant wines have great depth of flavour and fleshiness with purity of fruit, bright aromatics and ripe, juicy acidity. This 2018 Gewürztraminer is delicious to drink now and will also really benefit from careful cellaring for 4-8+ years for those who prefer it with some bottle age.

TECHNICAL DATA

Fruit Source:	100% from TWR Home Block - old vine (planted 1979)	Residual Sugar:	18.0g/L
Variety:	Gewürztraminer	Production:	368 cases
Harvest Date:	21st March 2018	Cellaring:	4-8+ years

Alc 13.9% vol pH 3.69 TA 4.5g/L