

TWR

TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



TE WHARE RA 2019 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: Over the spring of 2018 we experienced regular rainfall and this was particularly bad over flowering for some of the earlier varieties such so those were down about 30%. The 2018/19 summer that followed was one of the warmest on record and was also very dry with many areas of Marlborough facing water restrictions and some growers even having their water cut off and had to truck water in. The very dry growing season from late December through to mid-March has led to small bunch sizes and small berries across the board. So this very dry, warm summer this in combination with our low crops has led to 2019 being our earliest harvest ever, in 15 yrs at the helm of Te Whare Ra with our first fruit into the winery on 1st March.

The resultant wines have great depth of flavour and fleshiness with purity of fruit, bright aromatics and ripe, juicy acidity. This 2019 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:	15.2g/L
Variety:	Gewürztraminer	Production:	155 cases
Harvest Date:	16th March 2019	Cellaring:	4-8 years

Alc 13.7% vol

pH 3.62

TA 4.0g/L