

# TWR

TE WHARE RĀ



Marlborough  
VINEYARD & WINERY  
EST. 1979



5182

TWRWINES.CO.NZ

## TE WHARE RĀ 2023 GEWÜRZTRAMINER

SINGLE VINEYARD 5182

Te Whare Rā 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 the oldest producing vines in Marlborough at 44 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 de-stemmed 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, mango, 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 Rā Gewürztraminer.

**Vintage:** Over the spring we experienced great conditions over flowering which led to a nice, even set which always bodes well for very balanced, harmonious wines. We had no issues with frost and the summer that followed gave us some regular rain events to retain good soil moisture, so no irrigation was required. The latter half of summer was very warm and dry which meant that the lead up to harvest was nice and gentle. Our harvest began on track with our long-term averages starting in mid - March and was completed by the first week in April. The resultant wines are very impressive with great depth of flavour and fleshiness whilst still exhibiting lovely purity of fruit, bright aromatics, and ripe, juicy acidity. This 2023 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

<b>Fruit Source:</b>	100% from TWR Home Block - old vine (planted 1979)	<b>Residual Sugar:</b>	18.0g/L
<b>Variety:</b>	Gewürztraminer	<b>Production:</b>	145 cases
<b>Harvest Date:</b>	20th March 2023	<b>Cellaring:</b>	4-8 years

Alc 14.0% vol      pH 3.60      TA 4.5g/L