



MOUNT RILEY GEWURZTRAMINER 2015

WINEMAKERS NOTES:

The grapes for this wine were grown in our Omaka Valley Vineyard of Marlborough. A long and dry summer led to perfect ripening conditions and resulted in fruit with excellent aromatics, intense flavour and great retention of natural acidity.

We harvested the fruit at night in cool temperatures to preserve the wonderful flavours and aromatics. The grapes were gently pressed and the juice settled prior to fermentation. 10% was fermented in barrel to accentuate texture and complexity in the wine. The remainder was fermented in stainless steel tanks at cool temperatures to retain the bright, varietal aromatics.

TASTING NOTES:

<i>Colour</i>	Pale straw.
<i>Bouquet</i>	Bright musky florals and ripe fruits are complemented with spice and notes of Turkish delight.
<i>Palate</i>	The wine is off-dry with ripe fruit flavours, rich texture and balanced acidity.
<i>Drink</i>	Drinking well now, this wine can be enjoyed until late 2018. Great with white meat, veal, Asian food, and cheeses and dried fruits for dessert.

OTHER INFORMATION

Origin: Marlborough, NZ
Alcohol: 13.5%; RS: 7g/l
Bottle Barcode: 9419663000073

