

# Haythornthwaite

## 2008 Dry Gewürztraminer

<b>Variety:</b>	Gewürztraminer 100%
<b>Region:</b>	Martinborough, NZ
<b>Style:</b>	Dry
<b>Vintage:</b>	The 2008 vintage will be remembered for the spring and summer, which faded too quickly. Early ripening varieties did well under these conditions. What followed was lovely Botrytis weather!
<b>Vineyard:</b>	One vineyard only.
<b>Production:</b>	<p>Hand picked fruit was delivered to the winery for processing ASAP. On arrival the fruit was loaded to the press for whole bunch pressing. Pectinase enzyme added for clarification and to aid juice extraction. Juice ex press pumped to tank for settling.</p> <p>On clarification the juice was inoculated with a very select yeast culture for fermentation. Ferment temperature range 10<sup>0</sup> C to 15<sup>0</sup> C to ensure maximum retention of colour, aroma and flavour compounds. Rapid clarification once dry retained the freshness and delicacy of this first pick.</p>
<b>Appearance:</b>	Beautiful pale gold colour with a tinge of green.
<b>Aroma:</b>	Fragrant, delicate, varietal aroma. This will develop more in bottle.
<b>Palate:</b>	Dry with good weight and fruitfulness. Well balanced with elegance and finesse. A long - living wine.
<b>Cellaring:</b>	Enjoy the way this wine grows more and more complex in bottle.
<b>Serving:</b>	Best presented at 10 <sup>0</sup> C to 12 <sup>0</sup> C for overall enjoyment.

**Food Accompaniments:** With aperitifs, lighter white meat dishes, lighter fish, enjoy now. Will be more versatile when aged.

**Technical Points:**

**Harvest date:** 12<sup>th</sup> April 2008

**Bottled:** 2nd September 2008

**Winemaker:** Christopher Buring

**Brix at Harvest:** 23.6° Brix

**Alcohol:** 13.0% or 13.5% label ok. (13.3% actual)

**Standard Drinks:** approx 7.8 standard drinks

**Contains Sulphites**

**Residual Sugar:** 3.35 g/ltr

**Titratable Acidity:** 5.28 g/l

**pH:** 3.35

**Packaging:** 750ml bottles, punted Bordeaux, Flint. Cork finish, Diam cork P1 grade.44mm