

Haythornthwaite

2011 Noble Gewurz Maureen

Variety:	Gewürztraminer 100%
Region:	Martinborough, NZ
Style:	Sweet dessert
Vintage:	<p>The 2011 vintage was very satisfying. The weather through spring and summer was warm to hot. Autumn was kind and did it for the later varieties also. Physiologically ripe fruit abounded everywhere. The fruit was clean this year – free of Botrytis cinerea except for where it was wanted.</p>
Vineyard:	Own vineyard on the terraces of Martinborough
Production:	<p>Careful selection of fully botrytised fruit was picked and delivered to the winery for processing ASAP. On arrival the fruit was loaded to the press for whole bunch pressing. Pectinase & glucanase enzymes 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. A slow and involved process in such highly concentrated juice! 37.2° Brix. Ferment temperature range 12 C to 15 C to ensure maximum retention of colour, aroma and flavour compounds. Stopping this one was not easy either! Bentonite and filtration used to clarify the new wine.</p>
Appearance:	Beautiful light medium gold colour.
Aroma:	Intense, spicy, pungent, concentrated honeyed varietal aroma. This will develop for a long time in bottle.
Palate:	Powerfully rich, sweet, non-cloying palate. Good acid balance keeps the wine clean and viscous.

Cellaring: As long as you like! Enjoy the way this wine grows more and more viscous in bottle.

Serving: Best presented at 12°C to 15°C for overall enjoyment.

Food Accompaniments: Very much a postprandial wine. Nuts and Olives to desserts will do.

Technical Points:

Harvest date: 8th May 2011

Bottled: 2nd September 2011

Winemaker: Christopher Buring

Brix at Harvest: approx 37.2° Brix

Alcohol: 8.4% actual, label 8.5%

Standard Drinks: approx 2.5 standard drinks

Contains Sulphites

Residual Sugar: 183.5 g/ltr

Titrateable Acidity: 5.7 g/l

pH: 3.52

Packaging: 375ml bottles, punted Bordeaux, Flint. Cork finish, Diam Cork P1 grade.38mm