

## 100% organic Gewürztraminer grapes

RS: 1.9 g/l / Alc: 14.3% / TA: 3.7 g/l / pH: 3.78

The single vineyard site is a mixture of windblown clay and stones creating a low vigour, fruit intense vineyard.

Grapes were harvested in superb condition.

Once setlled, the juice underwent fermentation using organic yeast in tank.

Fermented through to dry.

Stayed on lees for 4 months before bottling.



Senses

Huia Gewürztraminer 2022

Sight: Green gold.

Smell: Subtle rose petal and Turkish delight.

Taste: Lychee and rose water.

Food Matches:

Fresh Vietnamese mint salad, beef and peanuts. Paneer Rendang Curry and a wonderful dense roti Chicken Pad Thai.

