

*Chard Farm*  
CENTRAL OTAGO

## Gewürztraminer 2017

### **winemaker's comments:**

The fruit was hand harvested and we crushed a portion of the crop and left the juice in contact with the skins overnight before a very long and gentle press. Typically the pressing will take 9-10 hours, the slow gentle pressing gives us very clean juice that doesn't require any further clarifying or processing before a long cool fermentation in tank.

### **wine description:**

The aromas open with wafts of rose petal and musk, before a puff of baking spices bursts out of the background to deliver a heady bouquet. This theme continues onto the palate with mouth filling textural fruit with fine lingering spices to finish a complex and very satisfying wine.

### **composition at harvest:**

Date: 20<sup>th</sup> April 2017  
Brix: 23.6  
pH: 3.58  
TA: 6.2g/L

### **composition in bottle:**

pH: 3.45  
TA: 4.9g/L  
Residual sugar: 3.5g/L  
Alcohol: 13.9%



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