

*Chard Farm*  
CENTRAL OTAGO

## Gewürztraminer 2014

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

From the same Parkburn vineyard where we have been sourcing our popular Gewürztraminer since 2007. 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:**

Spice aromas of cardamom and fennel mix with the floral fruit notes on the nose. The taste is of fresh floral fruits and potpourri with white spice on a soft and lingering finish.

### **composition at harvest:**

Date: 22<sup>nd</sup> April 2014  
Brix: 24.2  
pH: 3.55  
TA: 4.5g/L

### **composition in bottle:**

pH: 3.60  
TA: 3.74g/L  
Residual sugar: 8g/L  
Alcohol: 14.5%



Chard Farm : Rapid 205 Chard Road : RD1 : Queenstown : New Zealand  
Ph: + 64 3 442 6110 : fax: + 64 3 441 8400  
sales@chardfarm.co.nz : www.chardfarm.co.nz