

# Matawhero Sv Gisborne Gewurztraminer 17 (6x750ml) 2017

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<b>Category:</b>	WINE		
<b>Style:</b>	WHITE WINE		
<b>Variety:</b>	GEWÜRZTRAMINER		
<b>Region:</b>	GISBORNE		
<b>Vintage:</b>	2017		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	These grapes were sourced from the Matawhero Vineyard, the first vineyard in New Zealand to plant Gewurztraminer and the clones planted are 456 and Entav 457. Silt loams over clay soils provide ideal growing conditions for Gewurztraminer. Vertical Shoot Positioned vines were bunch thinned and leaf plucked to ensure an open canopy and a balanced crop load. This ensured full ripeness and intense flavours.		
<b>Vinification:</b>	The harvest decisions at Matawhero are made after the winemaker and viticulturalist concur that the grapes are flavour ready. After a challenging season in Gisborne, the Gewurztraminer grapes still exhibited wonderful intense flavours and good ripeness. The grapes are harvested while still cool, transported quickly to the winery and then crushed to the press. The crushed grapes were kept in the press for several hours to maximise the spice and floral characters of this wonderful Gisborne variet		
<b>Appearance:</b>	Pale straw with hints of green.		
<b>Bouquet:</b>	Exotic rose petal, clove, lychee and star anise notes.		
<b>Palate:</b>	Clean fruit-driven style, rich and full with lychee, Turkish delight, spice and ginger notes. A broad wine that persists well. Vegan		
<b>Food Match:</b>	CHICKEN/CHEESE		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	13.00%	<b>pH:</b>	3.4
<b>Residual Sugar:</b>	8.17	<b>Packaging:</b>	1 x 750ml
<b>Titrateable Acidity:</b>	5.96	<b>Hancocks Product:</b>	14591