



Soljans Estate

Gisborne Gewürztraminer 2019

Tasting Notes:	Very aromatic with powerful aromas of lychee and pineapple. Peach and rose water make it all the more vibrant. Coming across as medium dry on the palate, this style of Gewurtz is inviting and luxurious. Turkish delight and a soft, creamy spice are present on the finish.
Winemakers Notes:	Grown in the sunny Gisborne region in the North Island, this Gewurtz was ripened extremely well. Being rich and intense in flavour a long cool fermentation in stainless steel tanks ensured we got the fruitiness we desired along with a balance of alcohol and sweetness.
Food Match:	Best drunk with food and this is one of the best wines to have with lightly spiced meals such as a Thai prawn curry.
Cellaring:	Cellaring can bring out some honey like characters in Gewürztraminer, suggested cellaring of up to 7 years.
Alcohol:	12.0%
Residual Sugar:	16 g/l
Total Acidity:	5.1 g/l
pH:	3.38

