

PREVIOUS VINTAGES AWARDS & ACCOLADES

2006 GEWURZTRAMINER

Gold & Sweepstakes Winner
Long Beach Gran Cru, '07 USA

Eight Silver Medals 2007 USA

International Eastern Wine Competition
S.F. International Wine Competition
Dallas Morning News WineComp.Calif.
Wine Critic's Challenge
West Coast Wine Competition San Diego
National Wine Competition Monterey
Wine Competition
Finger Lakes International

2005 GEWURZTRAMINER

Gold Medals

San Diego National Wine Competition,
USA 2006

Dallas Morning News Wine Comp,
USA 2006

Brisbane Wine Festival, AUS 2006
Critic's Challenge Wine Comp,
USA 2006

91 Points – Robert Whitley

Wine Columnist USA, March 2006

5 Stars – Extraordinary!

Restaurant Wine, USA March 2006

2004 GEWURZTRAMINER

Gold Medals

New World Intl Wine Comp., USA 05

Grand Harvest Awards, USA 2005

Reviewed as 'Exceptional'

Dan Berger's Vintage Experiences,
USA (12/04)

5 Stars – Winestate Magazine

AUS/NZ 2005

Chosen to feature in Food & Beverage

NZ - "Best of the Best Wine Guide" –

Peter Saunders NZ 2005

2001 GEWURZTRAMINER

Gold Medals

Pacific Rim International Wine
Competition, USA 2002

Los Angeles County Fair, USA 2007

KATHY LYNSKEY WINES



MARLBOROUGH

2007 SINGLE VINEYARD GEWURZTRAMINER

**“A deliciously serious, wonderful wine with full fruit
flavours and spice. Some would proclaim Vin d’ Alsace!”**
Peter Saunders

TASTING NOTES

The grapes for this Gewurztraminer are grown on the stony, free draining old Omaka riverbed soils of our estate vineyard. The 2007 vintage was an outstanding year for us!

Handpicked at peak flavour and ripeness, the grapes received limited skin contact prior to fermentation. Fermentation was carried out in stainless steel to enhance the delicate fruit flavours of this seductive aromatic variety. A small portion was also placed into neutral French oak to add further complexity.

This Gewurztraminer has lifted aromas of spice, orange blossom and honeysuckle while the palate is rich with lychee, spice and Turkish delight. A drier style of Gewurztraminer, it has a warm, waxy and spicy mouthfeel complemented by a well balanced acidity.

Brix at harvest:	23.9
Titrateable Acidity:	4.4 g/L
Residual Sugar:	4.5g/L
Alcohol:	13.5%
Cases Made:	393

