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 Competion 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

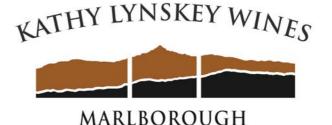
2004 GEWURZTRAMINER

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



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
Titratable Acidity:	4.4 g/L
Residual Sugar:	4.5g/L
Alcohol:	13.5%
Cases Made:	393

