

# WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



## RESERVE GEWÜRTZTRAMINER 2024

### TASTING NOTES

A vibrant perfumed nose of elderflower, rose petal and lychee. The palate is layered and complex, with notes of gingerbread and candied mandarin zest intertwined with delicate spice creating a silky mouthfeel and lingering finish.

### VINTAGE OVERVIEW

A dry winter was followed by periods of cooler unsettled weather during flowering and fruit set, which resulted in reduced numbers of berries per bunch. This combined with a return to the classic dry windy weather Marlborough is renowned for led to a significant reduction in yield from the long-term average.

The ripening period was characterised by long hot days and cool nights which were crucial to retaining vibrant acidity in such a dry year. Without any significant rainfall events throughout the growing season the viticulture and winemaking teams were afforded the luxury of perfect ripening conditions for the production high quality fruit without any weather or disease concerns.

Targeted irrigation management ensured the vines maintained a healthy canopy throughout, with overall vine health unparalleled, resulting in wines of intense concentration, balance, and tension.

Picking commenced earlier than in previous vintages at the beginning of March, with the fine settled weather continuing through to the end of harvest in mid-April, allowing a more relaxed picking schedule and extended hang-time for later ripening varieties. Certainly, one of the most outstanding vintages we have ever experienced.

### VINIFICATION

Harvested in the cool of the early morning from the Rapaura vineyard surrounding the winery, the fruit was destemmed and held on skins in the press for 24 hours to extract flavour and phenolics. Press cuts were made to allow settling of the free run and light pressings separately, before recombination for fermentation in small format stainless steel tanks. Tanks were chilled to arrest the fermentation early and achieve the perfect alcohol and residual sugar balance, with the wine kept on light lees for an extended period to help build texture and aromatic complexity.

### FLAVOUR PROFILE

Gingerbread



Spices



Rose petal

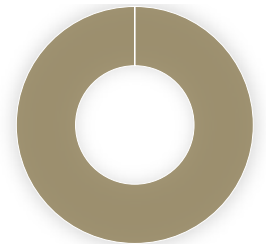


Lychee



### VINEYARD COMPOSITION

Rapaura



### TECHNICAL DATA

Harvested 24 March 2024.

Alc 12.5%

RS 10g/L

TA 5.4g/L

pH 3.58

