

Ataahua
W A I P A R A



Ataahua Gewürztraminer

ATAAHUA 2019 GEWÜRZTRAMINER

ALCOHOL: 14%
pH: 3.68
HARVEST DATE: APRIL 2019
RESIDUAL SUGAR: 9.75 g/l
OFF DRY WHITE

Grown in our vineyard on the clay loams of the valley floor in Waipara, the fruit for this wine was both machine and hand-harvested. These grapes were foot-stomped in the traditional manner, then cooled and allowed to macerate on skins for up to 36 hours.

This maximised the extraction of flavours. The fruit was then pressed, and the juice settled and racked, before a cool fermentation in stainless steel.

This has produced a richly perfumed and weighty wine, bursting with the distinctive aromas of lychee, sweet perfume and subtle spices. The palate is slightly oily in

texture with a concentrated ginger and spiced character.

TASTING NOTES

This is a unique and distinct Gewurztraminer. It is great served with a wide range of spicy and flavourful cuisine, including many South East Asian influenced dishes. Any meal using the classical Asian ingredients including lemongrass, coriander, tamarind, chilli and lime - to name just a few - will be complemented. This wine is also a wonderful partner to fish, pork and chicken. Serve this Gewurztraminer lightly chilled.

Ataahua Wines, MacKenzie Road, Waipara,
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ataahuawine.co.nz