



GEWURZTRAMINER 2016

NEW WORLD WINE AWARDS

October 2017

Silver Medal & 94 Points

JAMESSUCKLING.COM

Nick Stock, November 2017

93 Points

Slightly flinty reduction adds interest to this rich and candied tropical white. There is a super flinty struck-match finish.

CAMERONDOUGLASMS.BLOGSPOT.CO.NZ

Cameron Douglas MS, June 2017

93 Points

Distinctive, fragrant, fruity and packed with aromas of nougat and spice, poached white fruits, roses and perfume. On the palate - fruity, fleshy, spicy, engaging and textured; flavours reflect the nose, a wine with medium+ weight, just enough acidity and lengthy finish. Plenty to like and enjoy with this example. This is a great wine choice for Duck confit and paté.

OTAGO DAILY TIMES

Mark Henderson, August 2017

Very Good

Fragrant and floral adding apricot kernel and “smokers” lollies to the typical rose and Turkish delight; warm baguette and a whisper of funk adding complexity. Intensely lush palate; fruit hinting at the tropical spectrum with roses. Lovely mouthfeel and interest leads to a finish of medium length with noticeable heat.

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, May 2017

4 Stars & 17 / 20 Points

Bright, light golden-hued yellow colour with some depth, lighter on the edge. This has a full, firmly concentrated nose with deeply packed aromas of ripe tropical fruits and root ginger, entwined with savoury exotic floral elements, and nutty notes, unfolding musky nuances. The nose has depth and density. Medium-dry to taste and fullish-bodied, the palate is powerfully presented with deep and generously packed flavours of root ginger, savoury tropical fruits, exotic florals and musk, unveiling honied and nutty suggestions. The palate is mouthfilling and shows some alcoholic heat and power, providing depth and drive. The wine has soft acidity lending a degree of unctuousness, and the wine flows along a rounded phenolic core that carries to a strong, lingering finish. This is a powerfully packed off-dry Gewurztraminer with flavours of root-ginger, savoury fruits and exotic florals, with a honied, musky layer on a palate with some alcohol power. Match with spicy Middle Eastern cuisine over the next 3+ years. North Canterbury fruit with 10% botrytis, given overnight skin contact and fermented in seasoned puncheons to 14.0% alc. and 12 g/L RS.