

# Shangri-La Gewürztraminer 2023

Nelson's intense colours and vibrancy have inspired our Shangri-La Art Label. The Gewürztraminer proudly features the painting "Centre of New Zealand" by well-known Nelson landscape artist Michelle Bellamy.

The Gewürztraminer 2023 is pure and focused with intriguing notes of rose petal and Turkish delight. It's a dynamic wine with perfect harmony and balance.



**The Season:** Our 20<sup>th</sup> year of growing grapes at Blackenbrook Vineyard!

Mother Nature gave us beautiful spring weather for flowering and pollination, setting us up for a good crop.

Summer was quite wet and the vines grew at a crazy pace. We kept mowing, trimming and leaf-plucking the fruit zone but it was a real struggle to stay on top of the phenomenal growth.

Going into harvest the fruit was clean but extremely fragile – and so were our nerves. But two weeks of stunning autumn weather was all we needed to hand-pick our biggest crop ever with beautiful ripeness and flavours – a challenging season with a happy ending.

**Certified vegan,**  
New Zealand Vegetarian Society



**Sustainable Production,**  
Sustainable Winegrowing New Zealand

**Vineyard:** all fruit from our 21 year old home block Moutere clay with a layer of sandy loam extensive manual shoot thinning and leaf plucking to keep canopy healthy and dry hand-picked on 25 March 2023 with 23.4 Brix

**Winery:** gentle whole bunch pressing gravity-fed from press area to main winery, tank fermented at low temperature to enhance aromatics and fruit-flavours, extended lees contact minimal pumping, **no fining** pre-bottling.

5% oak-aged for added complexity,  
4.7g/ltr natural residual sugar,  
bottled on 28 July 2023 under screw capsules in light-weight bottles to reduce carbon footprint **off-dry**, 13.0% alcohol