

# Shangri-La Gewurztraminer 2016



From Sustainable Production, accredited by  
Sustainable Winegrowing New Zealand



Vegan Wine, certified by the  
New Zealand Vegetarian Society



**Weather Conditions:** Spring and early summer were hot and extremely dry. Much needed rain came in December and January promoting a vibrant and healthy canopy.

After a warm summer we received more rain just a few days before harvest. Luckily the fine weather returned and with the help of our amazing picking team we managed to bring our crop in safely and in good condition.

## Viticulture

- 100% fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- Hand-harvested and hand-sorted on 5 April 2016

## Winemaking

- Extremely **gentle winemaking:**  
Whole bunch pressed, gravity-fed from press area to main winery, cool fermentation, extended lees contact, minimal pumping, **no fining** pre-bottling
- Oak-ageing for 10% of the wine to add complexity
- **11g/ltr** natural residual sugar
- Bottled on 28 July 2016 under screw caps
- 13.0% alcohol

## Tasting Notes

With its captivating nose of rose petals, peach, and spice our **Gewurztraminer 2016** is an elegant Alsace-style aromatic with a refreshing palate, a gentle acidity and soft finish.

Ideal serving temperature: 15 degrees