

Little Beauty Limited Edition Gewürztraminer

Variety:	100% Gewürztraminer
Vintage:	2022
Site location:	Single Vineyard, Waihopai Valley, Marlborough. Sub-region: Southern Valleys.
Site features:	Just 0.92 ha of plantings. Discrete, characterful. The Gewürztraminer is grown on river terraces containing stony silt loam soils with fine sandy loam topsoil and gravels over alluvial gravels. Considerable stone is evident in the topsoil profile. Sustainably accredited by New Zealand Winegrowers.
Clones:	456, 1106
Canopy:	North-south facing rows. The trellis system used is Vertical Shoot Positioning (VSP).
Viticulture:	Four canes are laid down due to the variety's notorious ability to produce very low crops. Intensive canopy management throughout the season to ensure balanced yield. Machine harvested in the cool of the night.
Winemaker:	Eveline Fraser.
Oenology:	The fruit was pressed on a long and gentle cycle. Only free run juice was used at a low extraction rate. The juice was enzyme settled before being racked off juice lees and transferred to a stainless-steel tank for ferment. Ferment aromatics were described by Eveline as "stunning". The wine remained on light lees in tank before being prepared and lightly filtered pre bottling. Stylistically, the wine finishes off dry.
Aroma:	A totally delightful wine that is highly fragrant, yet delicate. Reminiscent of fleshy lychee, black liquorice, cola bean, aniseed, clove and rose water.
Palate:	Palate is concentrated and balanced. Flavours remind us of cinnamon, rose petals, honey, Turkish delight. Hints of orange zest and marmalade. It's heady, spicy and full of intrigue. Minerality. Wonderfully balanced, poised and pure.
RS:	9.1 g/l
Alc:	13.0 %
TA:	5.5 g/l
Food Pairing:	Pate, Terrine, White Fish, Blue Cheese, Dried Fruits, dishes featuring coconut milk and fragrant spices, pork, crab, prawns. Genres of cuisine such as Chinese, Indian, Vietnamese, Thai, Moroccan, Japanese.