



F-SERIES

Gewurztraminer 2024

FRUIT SELECTION

Grapes for 2024 F-Series Gewurztraminer were harvested from organically grown vines at the back of the winery. Soils here are of the old riverbed type; fist sized stones composed of greywacke (a hard, dark type of sandstone streaked with quartz and feldspar), mixed alluvial gravel and silt. We are aiming for an unctuous “Alsatian” style of Gewurztraminer, so the fruit is picked at very ripe levels but prior to any significant botrytis infection on this occasion.

ANALYSIS

ACID
4.0 g/l

PH
3.8

ALC
13.88 %vol

RS
18 g/l

HARVEST DATE

23th March and 2nd April
2024

WINEMAKING

Hand-picked grapes were de-stemmed and left in contact with their skins for about 12 hours before being pressed. The resulting juice was briefly settled without sulphur dioxide or enzymes before being transferred to an acacia and French oak puncheons. The juice was left to ferment spontaneously after which the wine sat on full ferment lees for 9 months before blending in Jan 24.