



2019 CROSSBREED



Our 2019 Cross Breed is intriguingly fragrant, with exotic aromas of crystallised Ginger, crushed Cardamom Pod, Quince and Allspice. The palate is bright and dry on entry, opening to pleasingly textural mid palate of Quince, freshly cut red apple and spiced pears before slowly fading to a clean, refreshing finish.

VARIETY

62% Gewurztraminer, 32% Pinot Gris, 3% Chardonnay

GEOGRAPHICAL INDICATION

Central Otago

WINEMAKING

Hand picked Pinot Gris and Gewurztraminer was destemmed into numerous small, open topped fermenters, some of which contained whole bunches of Chardonnay grapes. Natural fermentation began after 3 – 4 days on skins with minimal intervention. A once daily gentle hand plunge ensured a gentle extraction of colour and phenolics from the skins while ensuring the Chardonnay bunches remained intact for a period of Carbonic Maceration. All fermenters were then combined and pressed together to a small stainless steel tank after 21 days on skins where it completed its ferment. Bottled without fining or cold stabilisation, and only minimal - a small harmless deposit may form upon chilling as a result.

ANALYSIS

Alcohol: 12.2%
Ph: 3.33
Acid: 5.7
Sugar: 2.0g/L

FOOD MATCH

No food required – just a picnic blanket, good company and a nice view.