



CELLARING

5-7 years

PRODUCTION

800 cases

WINE SPECIFICATIONS

Acidity: 0.58g/100ml

(5.8g/l)

pH: 3.30

Sugar: 5.9g/l

ALC: 14.2%

(Please note that in order to provide our customers with wines in their best possible condition we have elected to seal all our bottles with screw cap closures.)



BIRD WINES

www.birdwines.com



2008 GEWÜRZTRAMINER

Opulent, Exotic, Scented

TASTING NOTES

Very aromatic with an abundance of tropical fruit, lychee, and ginger spice.

Ripe and concentrated with amazing weight for a dry wine. The fruit is intense and persistent, finishing with a refreshing little acid snap.

VINIFICATION

Machine harvested, destemmed, and left on skin contact in the press for six hours to enhance flavours and structure. After pressing the juice is lightly treated with gelatine to remove any harsh flavours. The fermentation is long, cool, and slow to retain flavour and enhance mid palate weight. The wine is left in contact with its yeast sediment for a minimum of three months after fermentation to maintain freshness and further enhance structure and complexity.

THE VINTAGE

2008 was a perfect vintage for Gewürztraminer. This grape is very sensitive to weather conditions at flowering so the warm spring assisted greatly. The hotter than normal summer gave rise to even ripening across the entire vineyard and allowed us to hang this fruit out until it achieved near perfect composition.

FOOD MATCH

With such overt aromas and flavours this wine deserves to be paired with something exotic. Asian dishes with coconut, chilli, coriander and other highly fragrant spices will work perfectly. The wine finishes dry so be careful not to overpower it with excessive sweetness.