

the **DARLING**

MARLBOROUGH

BLUE
GEWÜRZTRAMINER
2015

NEW ZEALAND WINE



2015

Viticulture

The grapes are sourced from an organic vineyard in the Wairau Valley of Marlborough. It is in the Rapaura region and is un-irrigated, which produces great concentration.

Winemaking

The grapes were picked mid April and crushed to a fermenter. They were then fermented on skins until dry, then syphoned to barrel.

A small amount of sulphur dioxide was added before bottling un-fined and un-filtered.

The grapes are fully certified organic by BioGro New Zealand.

Analysis

Alc 12.5%, pH 3.3, Acidity 7.2 g/L, Residual Sugar Dry

Tasting Notes

We have called this wine "Blue" because it is orange. It picks up its orange colour due to being fermented on skins.

This wine has a subtle nose of spice and rose petal. The palate has a spicy grip with great texture and length.

This wine will drink well anytime complementing other peoples company.

People

Winemakers and Viticulturists - Chris Darling / Bart Arnst

Contact

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