

Pipers Brook 2025 Gewürztraminer

AROMA

Intensely lifted aromatics of Lychee, Turkish delight and mandarin peel with hints of rose petal

PALATE

Richly textured with expansive flavours of Lychee, Turkish delight and kaffir lime, laced with exotic spices

WINEMAKING

The grapes were chilled naturally by early morning harvesting, then processed without delay.

Whilst in the press, the fruit underwent a short period of skin contact to extract additional aroma and flavour compounds locked away in the skins. This helps create a spicier, complex Gewürztraminer with richness and textural mouthfeel.

Bright clarified juice was fermented slowly at low temperature in stainless steel vessels to maximise freshness and retain the variety's opulent fruit aromas and flavours.

Bottled early under Screwcap to lock in freshness.

TECHNICAL NOTES

Variety:	Gewürztraminer
Region:	Pipers Brook
Vines:	Low yielding early plantings from our Pipers Brook estate vineyards
Cellaring:	Up to 5 years
Alcohol:	13.5%

