PIPERS BROOK VINEYARD
2009 GEWÜRZTRAMINER

LOCATION AND ASPECT
The cool viticulture climate of Tasmania provides the ideal balance of fruit retention, acid depth, and mineral edge that helps us achieve our chosen style. Predominantly sourced from a single vineyard block planted in 1974 at our original Pipers Brook vineyard in northeast Tasmania, a small percentage of fruit is also taken from our vineyards in the Tamar Valley region.

SEASON
The 2009 season was characterised by perfect conditions for flowering and fruit set followed by a balanced summer ripening season, which has meant that the fruit retained all its delicate and ripe concentrated flavours and acid profile.

SOIL
The grapes were grown on a mixture of ferrosol (red volcanic) soils from the Pipers Brook region and vertosols (black cracking clays) from the Tamar Valley. These soil types have an excellent water holding capacity, offering a steady supply of moisture and nourishment to the vines throughout the growing season.

VITICULTURE
When grown in the warmer climates, gewürztraminer often needs to be picked so early that it hasn't had the opportunity to fully develop its aromatics and full flavour profile. If picked later it starts to develop a rich flavour profile however the increasing sugar accumulation leads to potential high alcohols that can lead to a hot palate – as a result, we believe the best examples of gewürztraminer are grown in cool to cold climates like Tasmania. In such climates the sugar accumulation occurs secondary to the development of those lovely rich and desirable aromatics and flavour profiles that makes gewürztraminer the seductive wine that it is. These vines are meticulously hand-tended and grown on mainly high density Scott Henry trellises which help to expose the ripening bunches to the sun, thus achieving full ripeness and well-balanced flavours. Gewürztraminer is a fickle variety and generally sets a low number of berries per bunch and so yields are generally less than 5 tonnes per hectare.

WINEMAKING
The grapes naturally cooled by the low over night temperatures are carefully harvested during the very early morning hours in April, the fruit is then crushed and immediately processed – our winemaking strategy is to capture and protect the rich delicate characteristics of this opulently aromatic variety. While in the press the fruit undergoes a period of skin contact to extract additional flavours which are locked away in the skin, this creates a more complex style. The bright-clarified juice is then fermented slowly at low temperatures entirely in stainless steel. The resultant wine is bottled early under screw cap, producing a style that is intensely aromatic with a well-integrated crisp mineral acid finish.

Analysis: Alcohol: 13.5% Titratable acidity: 7.5g/L pH: 3.00

TASTING NOTES

Colour: Pale bronze, with a hint yellow gold

Bouquet: Classic cool climate gewürztraminer with maritime charm, the aromas are confectionery, reminiscent of freshly peeled lychees, rose water, Turkish delight, musk and the fragrant perfume of exotic potpourri flowers.

Palate: Beautifully balanced, delicate and persistent flavours that linger, this full-bodied wine displays a rich exotic blend of lychee, musk, sweet ginger spice, quince, Turkish delight and lush tropical fruits. A seductive wine offering, delicacy and balance, with depth and flavour concentration distinctive for the region. The finish is dry but beautifully integrated by both fruit and the gentle cleansing mineral acidity and quartz on the finish.

Ageing potential: 20010 to 2014 with likely best year being 2010-11.

Food suggestions: The flavours of this wine allow it to match well with an array of spicy foods - smoked chicken with a tangy mustard sauce, Thai red fish curry, ravioli stuffed with shrimp and topped with sweet red or yellow pepper sauce, chili and prawn risotto, roast duckling, pan-grilled lamb with walnut-mint pesto. Gewürztraminer is a versatile wine that will match well with an array of spicy cuisine.

KREGLINGER WINE ESTATES