



2018 CROSSBREED

2018 was a season of extremes, dominated by long periods of hot dry weather culminating in the earliest harvest on record for Central Otago. Timely rain tempered the season allowing leisurely drawn out harvest period. Our Cross breed offers intriguing aromas of Guava, Ginger, Quince, Nutmeg and Allspice. You are greeted on the palate with a rich swathe of exotic fruits and spice before being ushered on to a textural mid palate of quince and spiced pears, culminating in a bright, refreshing finish.

VARIETY

54% Gewurztraminer, 40% Pinot Gris, 6% Pinot Noir

GEOGRAPHICAL INDICATION

Central Otago

VINEYARD

Fruit sourced from the Brennan Vineyard in the Gibbston Valley. Hand picked on the 25th of March (Gewurztraminer) and the 4th of April (Pinot Gris).

WINEMAKING

Handpicked Gewurztraminer fruit was destemmed directly into puncheons for cold maceration until the harvest of the Pinot Gris fruit 10 days later. Upon receipt of the Pinot Gris, 2/3 of each varietal were combined in puncheons for further maceration and natural co-ferment on skins. The balance of each varietal was naturally fermented on skins individually until dryness after approximately two weeks before being pressed into a combination of old puncheons and stainless steel tanks. A small portion of colourless Pinot Noir juice was drained from a 100% whole bunch Carbonic Maceration tank and fermented in an old Barrique before being blended with the Gewurztraminer and Pinot Gris components. After a period of settling in tank the wine was lightly filtered to a cellar bright clarity and bottled without fining.

ANALYSIS

Alcohol: 14.0%
Ph: 3.44
Acid: 5.7
Sugar: 1.7g/L

FOOD MATCH

Chicken liver parfait, quince jelly and crostini