



MAKARAKA

ESTATE

Gewürztraminer 2010

The Makaraka Estate Series celebrates Gisborne's unique Terroir with a distinctive Gewürztraminer finished in an appealing light fruity style, ideal for sharing with friends.

Technical Specifications:

Growing Season Climate Data (Oct-April)

Growing Degree Days:	1509 °C
Rainfall:	499mm
Mean Max Temp:	22.3 °C
Mean Min Temp:	11.8°C

Vine Age: 2-4 years
Pruning Regime: VSP

Wine Analysis

Alcohol:	13.5	% v/v
Residual Sugar:	3.0	g/L
Titrateable Acidity	5.8	g/L
(as Tartaric Acid)		
pH:	3.3	

Gisborne Growing Season:

The season started with only one frost recorded in the Ormond area in September. October was considerably cooler than normal resulting in an accumulated GDD from 1 September to 1 November of only 166 compared to the long term average (LTA) of 227. November and December were significantly drier than the norm and received only 77% and 35% respectively of the average rainfall. January was the second wettest since records began (1905) with the airport receiving 170mm, or 315% of the LTA. However, February & March were warm & dry, receiving only 29% & 21% respectively of their LTA. To follow, April was significantly warmer & sunnier, finishing just 0.6 hrs short of the sunniest April recorded. The overall quality of the fruit was good to very good, with 2010 being best regarded as a vintage that rewarded those that waited.

Vineyards

Fruit was sourced from vineyards at Matawhero and Makauri in Gisborne. With their unique climatic conditions and soils comprising a mixture of moisture retaining clay and silt loams, the resulting fruit from both appellation's are renowned for producing aromatic wines of note.

Winemaking Details:

The grapes, sourced from a single vineyard from the central region of the Gisborne flats, were fully matured on the vine. The wine was cool fermented in stainless steel tanks then individual components blended and further matured for 8 months until bottling.

Oak Regime:

No oak was used in the making of this wine.

Aroma and Palate:

Colour: Pale Yellow.

Aroma: Ripe varietal aromas of lychee, pink grapefruit and rose petal. The palate is rich and spicy and has been balanced with a trace of natural grape sugar providing a refreshing off-dry style.

Cellaring and Food Matching:

The easy drinking nature of this wine is well suited to lunchtime and pre dinner. Pick your favourite Thai, Indian, or Asian influenced dish and enjoy the contrast Gewurztraminer delivers to the palate with any of these spicy dishes. Drinking now and for up to two years.