



ROD McDONALD WINES

ONE OFF

One Oh One

Hawke's Bay 2016

Sticky 101: Leave grapes to go mouldy. Squeeze slowly over 48 hours, collect the hard-won juice, it's liquid gold. Now ferment and filter to a bright shiny end. Golden, perfumed and sweet as hell.

VINEYARD

This Gewürztraminer came from our vineyard on the terraces at Maraekakaho. The 2016 season was tricky, with a period at the end of March that was perfectly humid for encouraging the spread of botrytis, raising grapes, creating new flavours and concentrating sugars and acids.

WINERY

100% botrytis affected grapes were hand harvested and crushed on arrival to the winery. They sat over-night and were then pressed for 48 hours to extract every last golden drop. The viscous juice was then cold settled and racked to a small stainless tank and two barrels for a long, slow ferment. The wine was chilled to stop ferment and held over spring until being lightly fined, filtered and bottled in summer.

TASTE

Gold, gold, gold, ginger, honey, lemon, maple, rose petal/Turkish delight.

Alcohol: 11.0%

Standard Drinks: 3.25 standard drinks

Allergens: Contains Sulphites. Traditional fining using milk products, traces may remain.



Rod McDonald, Proprietor & Winemaker

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