

ONE OFF

SUPER ★ STICKY Gewürztraminer

HAWKE'S BAY 2019

Superstar heavy-hitter Mike Tyson once said
“Everyone has a plan until they get punched in the mouth.”
Making a dessert wine is a little like that.
Carefully laid plans are swiftly thrown out when grapes won't
press, juice won't settle, ferments won't start ... I've never made
a sticky the way I planned, but never made one I don't love.

VINEYARD

The Gewürztraminer came from our vineyard on the terraces at
Mangatahi. We had a long, dry end to the season which
encouraged raisining, concentrating sugars and acids, but not a lot
of botrytis.

WINERY

The grapes were hand harvested in May and crushed on arrival to
the winery. They sat over-night and were then pressed for 24 hours
to extract every last golden drop. The viscous juice was then cold
settled and racked to a small stainless tank for ferment. The wine
was chilled to stop ferment and held over spring until being filtered
and bottled in Summer.

TASTE

Golden with aromas of exotic ginger and apricot, backed by a
long-lingering palate of peach, loquat and honey. Star quality.

Alcohol: 9.5%

Standard Drinks: 2.8 standard drinks

Allergens: Contains Sulphites



TE AWANGA
ESTATE

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