



SELAKS

HERITAGE

RESERVE



2011 SELAKS HERITAGE RESERVE GIBBORNE WAIPARA GEWÜRZTRAMINER RIESLING

This delightful, aromatic after dinner wine displays intense, exotic fruit flavours, with a delicate balance of fruit sweetness and clean, crisp acidity.

VINIFICATION

Gewürztraminer for this wine was grown in Gisborne, New Zealand's premier region for this variety, and Riesling from the Waipara region, renowned for fruit showing an excellent balance of delicate fruit flavours and refreshing acidity.

On harvesting, the grapes were crushed, destemmed, and pressed immediately. The juice was cooled to minus 4 deg to freeze the water content and turn it to ice. The juice was then racked off and fermented, using a yeast selected for its ability to promote lifted floral aromas and opulent fruit flavours.

Fermentation of the wine was stopped at the point where sugar, acidity and alcohol levels were in perfect balance.

COLOUR

Attractive mid straw colour, with gold tints and excellent clarity.

NOSE

An enticing bouquet of honeysuckle, ripe summer fruits, apricot, nectarine with a hint of papaya.

PALATE

Round and supple, with concentrated exotic fruit flavours. Luscious sweetness is balanced by fresh acidity from the Riesling, and the smooth finish has exceptional length.

FOOD MATCHING

Enjoy after dinner with kikorangi blue cheese and roasted almonds.

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HARVEST DATE:
April 2011

REGIONS:
Gisborne
(Gewürztraminer),
Waipara (Riesling),
New Zealand

VARIETIES:
Gewürztraminer 52.5%
Riesling 47.5%.

FIRST BOTTLING DATE:
August 2011

WINE ANALYSIS:
pH: 3.42
TA: 8.81 g/l
RS: 120 g/l
Alc: 11.3 % vol