



WINEMAKER'S NOTES:



2010 EAST COAST ICE

VINIFICATION

Sourced from vineyards in Canterbury (Riesling) and Gisborne (Gewürztraminer), the grapes were picked within optimum sugar, acid and flavour parameters. The 2010 vintage throughout New Zealand was characterised by a cool summer and very settled and dry autumn, ideally suited for these aromatic varieties. This exceptional growing season resulted in fruit harvested under ideal conditions at optimum maturity.

Upon harvesting the fruit was crushed, destemmed, pressed and racked to refrigerated tanks for freeze concentrating. Lowering the temperature to -4 degrees centigrade enabled some of the water content of the juice to crystallise into ice. By careful racking this ice was separated from the remaining juice fraction. The concentrate was then fermented in stainless steel tanks, using yeast tolerant of high sugar levels, while preserving the intense fruit characteristics. The fermentation was stopped when sugar, acidity and alcohol had reached a harmonious balance. The wine was bottled early to retain maximum fruit expression.

COLOUR

Yellow gold in colour, with green highlights. Brilliant clarity.

NOSE

The bouquet is intensely floral with citrus blossom aromas, layered with rich lycee, turkish delight and honeysuckle.

PALATE

Selaks Premium Selection Ice is rich and luscious, with flavours of marmalade, dried apricots and honey. The palate has a slightly oily texture, with a seamless blend of concentrated fruit sweetness and crisp, clean acidity. Lingering on the palate, the finish is deliciously sweet and refreshing.

HARVEST
DATE:

20th March and
21st April 2010

VINEYARDS:

Gisborne and
Canterbury,
New Zealand

VARIETIES:

Gewürztraminer
51%
Riesling 49%

BOTTLING
DATE:

19th August 2010

WINE
ANALYSIS:

PH: 3.3
TA: 8.21 g/l
R/S: 127 g/l
Alc: 11% vol.