

## **2015 Silent Way Gewürztraminer**

The Macedon Ranges is Australia's coolest winegrowing region. So it is very suitable for aromatic white varieties, such as Riesling and Gewürztraminer.

Our focus is Chardonnay, but in 2015 we were offered a small parcel of Gewürztraminer, grown in deep red soils outside of Romsey high in the Macedon Ranges.

We hand harvested the fruit, destemmed then left it for 24 hours prior to pressing. The juice was then fermented in old puncheons and remained on lees for 7 months in oak. The wine was raked and bottled in October 2015.

Typical Gewürztraminer aromatics, tempered a little by old oak fermentation. Lychee, fig, Turkish delight and rosewater.

The palate shows these flavours too, in a pure and simple manner. The wine is bone dry, slippery and so good with food. A twist of phenolic at the back adds another textural element, refreshing and lengthening the palate.

This is a delicious drink now- and will certainly retain its freshness and varietal purity for the next 2-3 years.

Excellent with dim sum and spicy stuff