

# DISCOVERY

## ICE 2014



### **Viticulture-**

Grapes were harvested from the Ormond Hills Vineyard in Gisborne on March 19. The buildup of warm days and cool nights ensured a long ripening of the grapes to ensure concentrated flavors.

### **Winemaking-**

Cool fermentation over 2 - 3 weeks was rewarded with excellent balance between dominant fruit sweetness and zippy acidity.

### **Winemaker's Notes-**

Concentrated stone fruit flavors of peaches, nectarines and apricots combine with more exotic tangelos and even almonds in this intensely concentrated wine style. All this is balanced with natural acidity to keep the wine lithe and refreshing. This wine represents excellent value for its style, and has immediate appeal.

### **Serving suggestions-**

Superb with fruit desserts such as lemon tart; also cheeses. Or, great as an aperitif.

Winemaker: Lee Winston  
Grape Variety: 100% Gewurztraminer  
Region; Gisborne  
Oak: Nil  
Bottling date: September 2014  
Alcohol: 10%  
Acidity: 7.0 g/L  
pH: 3.64  
Harvest date: March 19, 2014

Selected and marketed by

*American Estates Wines, Inc.*