



WAIPARA HILLS

Established in 2001, Waipara Hills is an award winning wine range from the South Island of New Zealand.

Recipient to over 500 medals Waipara Hills has developed a fine reputation for crafting rich aromatics, with vibrant, complex flavour.

The Waipara Hills Cellar Door is located in the picturesque Waipara Valley, just 50km north of Christchurch.

Set amongst landscaped gardens, with spectacular views across The Home Block Vineyard to the Teviotdale Hills, our home captures the 'Soul of the South' and is host to many special events.

GEWÜRZTRAMINER

VINEYARD REGION

Sourced from deep, free draining gravel soils. 92% from The Mound Vineyard in the Waipara Valley and 8% from d'Avergne Vineyard in Marlborough. There is a layer of Clay across the surface within The Mound Vineyard which adds complexity.

VINTAGE CONDITIONS

An early bud break exposed the vines for two weeks of extra frost risk, but thankfully Spring was both mild and relatively frost free. The vines eased into the Summer growing season with a decent crop and the fruit condition was very good coming into veraison, with harvest looking to be early. Some rain came along mid and late March, but the longer season had produced lower acidity and great flavour ripeness, producing fruit of quality.

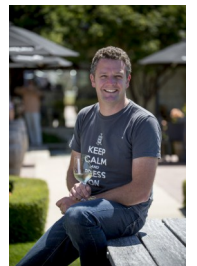
VINIFICATION

Harvested primarily in the morning or at night, the fruit was pressed immediately to preserve the fruit flavour. No sulphur was added to help promote some browning, settle the juice and soften the phenolics. The juice was left to settle until very clean, then racked, warmed and inoculated with a range of yeasts to promote the texture of the wine. After the fermentation the wine was left on lees for a further three months, stirring weekly to keep the wine fresh and promote characters. Finally the wine was blended, fined using natural methods and finished for bottling.

WINE:	2014 Waipara Hills Waipara Valley Gewürztraminer
COLOUR:	Very pale straw.
NOSE:	Enticingly musky with rose petals and feijoa.
PALATE:	Wonderfully weighty and rich, yet tight and clean on the finish. Perfumed with a wonderful feijoa fruit flavour that lingers.
SERVE:	Slightly chilled and matched with full flavoured fresh or spicy dishes to compliment the full palate.
CELLARING:	Enjoy young while fresh and crisp, or leave to blossom and develop. Peak drinking 2016—2017.
ANALYSIS:	ALC 13.5% ACIDITY (TA): 5.3 pH 3.55 RS: 7.7 g/L



“Enticingly perfumed & wonderfully rich; this wine is sure to blossom into something quite extraordinary”



Simon McGeorge,
Waipara Hills Winemaker

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Open Daily 10am – 5pm