



TW Wines

The concept of TW was born on a fishing trip to Waikarimoana in 1997, where two of the group, Geordie Witters and Paul Tietjen, travelled to Lake Waikarimoana together. They talked along the way about grapes, wine, and a few other things, and realised they both had ideas of producing top quality wines. Both vineyards had accumulated several awards for wines produced from their respective vineyards so they decided to start research into prospective winemakers, and wineries that could blend the flavours from the two vineyards into a quality wine.

NOTES:

TW Art Series Buxom Red 2007

Tasting Note

Deep garnet in colour, this wine shows concentrated aromas of sweet black currants and plum, with hints of vanilla from American barriques. The palate is rich and full showing sweet black berry fruit and long silky tannins on the finish.

Winemaking Techniques

The Merlot and Malbec grapes for this wine were hand harvested and then destemmed to small open fermenters. The ferments were gently hand plunged three times daily to gently extract tannin and colour. Indigenous yeasts were used to maximise fruit and complexity. Once complete, the separate varieties were gently pressed and put to American barriques for malolactic fermentation. After 14 months barrel maturation, the wines were blended and carefully fined with fresh egg white before bottling.

Technical Details

Variety	63% Malbec; 37% Merlot
Region	Gisborne
Brix at Harvest	23.1
Alcohol	13.5%
Residual Sugar	1g/L
Total Acidity	6.15/L
pH	3.8

Winemaker

Anita Ewart-Croy

Recommended Accompanying Foods

The sweet black fruit flavours will partner perfectly with anything red or gamey as well as your favourite cheese.

Cellaring

This wine will cellar for 3- 6 years.

Main Markets

New Zealand

Recommended Retail Price

\$NZ 25.00

TW Wines

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