



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 PT's Verdelho 2010

Tasting Note

Vibrant aromas of peach, pear, jasmine and cardamom abound on the nose of this wine. The full, rich palate bursts with sweet ripe peach, honeyed pear and spice. Intense sweet stonefruit flavours linger long after the wine is gone.

Winemaking Techniques

Perfect bunches of Verdelho were hand harvested in the cool early morning temperatures and then gently whole bunch pressed. The wonderfully spicy, opalescent juice was briefly settled and cooled before being transferred to mature French barriques for fermentation. A selection of aromatic yeasts were used to maximise the spiciness and rich stonefruit characters of the juice. Quickly after the finish of fermentation, the wine was racked, to retain the fresh aromas and spice characters. This Verdelho required no palate perfection prior to bottling.

Technical Details

Variety	Verdelho
Region	Gisborne
Brix at Harvest	24.5
Alcohol	14.5%
Residual Sugar	3.5g/L
Total Acidity	6.6/L
pH	3.19

Winemaker

Anita Ewart-Croy

Recommended Accompanying Foods

Such a rich vibrant wine will match well with rich chicken dishes, salmon, and scallops. Enjoy with your favourite cheeses as well.

Cellaring

Wonderful drinking now, this wine has excellent natural acidity which will allow extended cellaring potential. Enjoy this wine for at least 5 – 10 years.

Main Markets

New Zealand

Recommended Retail Price

\$NZ 25.00

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