



## 2023 CROSS BREED

### WINEMAKER COMMENTS

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Complex and intriguing aromas of candied ginger, apricot, bees wax, white florals and green pear abound on the nose.

Fine grained tannins provide a textural entry to the palate, melting away to reveal a generously proportioned mid palate of pear, quince and citrus fruits before trailing off towards a crisply herbaceous finish.

### VARIETY

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Gewurztraminer (54%) Pinot Gris (30%) Muscat (16%).

### GEOGRAPHICAL INDICATION

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Central Otago

### VINEYARD

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Brennan Vineyard Gibbston (Gewurztraminer & Muscat) & Nanny Goat Vineyard Queensberry (Pinot Gris)

### WINEMAKING

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The fruit for our 2023 Cross Breed was Hand picked, destemmed and combined into a small open fermenter where it was allowed to ferment naturally in the same fashion as our Pinot Noir. 28 days on skins with gentle cap management has provided a fine structural tannin profile and extraction of the characteristic orange hue from the grape skins.

### ANALYSIS

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Alcohol: 13.5%

Ph: 3.38

Acid: 6.7

Sugar: 0.09g/L

### FOOD MATCH

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Baked Salmon with green beans, broccolini, pine nuts and gremolata.

### CELLARING POTENTIAL

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Best enjoyed whilst young and fresh, however will age for up to 5 years if well stored.