



## 2024 CROSS BREED

### WINEMAKER COMMENTS

Complex and intriguing aromas of candied ginger, apricot, bees wax, white florals and Earl Grey Tea abound on the nose.

Powdery fine tannins provide a textural entry to the palate, melting away to reveal a fine filigree of green pear, quince and orange zest before trailing off towards a mouth-wateringly crisp yet subtly saline finish.

### VARIETY

Gewurztraminer (41%) Pinot Gris (33%) Riesling (26%).

### GEOGRAPHICAL INDICATION

Central Otago

### VINEYARD

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

### WINEMAKING

The fruit for our 2024 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

Alcohol: 13%

Ph: 3.55

Acid: 4.99

Sugar: dry

### FOOD MATCH

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

### CELLARING POTENTIAL

Best enjoyed while young but will age for up to 5 years if well stored.

*CrossBreed is our way of blurring the lines between traditionally accepted blends and varietal expressions. By co-fermenting on skins we have sought to create a deliciously textural wine with intriguing aromatics and a light blush of colour.*

**WINEMAKER**  
Alan Peters-Oswald

