



La Strada . Gewürztraminer 2005 . Late Harvest

Grape variety	100% Gewürztraminer
Bottled	October 2005
Cellaring potential	2008
Winemaker	Hätsch Kalberer & William Hoare

Wine analysis	Alcohol	12.5%
	Total acidity	5.7 g/l
	pH	3.18
	Residual sugar	56 g/l



Comment

After 6 years of producing dry Gewürztraminer with relatively high alcohol levels we decided in 2005 to try the opposite and aim for a genuine late harvest style. The equivalent to an Alsatian “Vendage Tardive”, our Late Harvest allows us to achieve maximum flavour ripeness and to control the alcohol by stopping the fermentation. The result is a rich and flavourful sweet wine we believe will reflect the vineyard’s potential even better.

The 2005 Late Harvest Gewürztraminer is yellow/straw in colour. The bouquet is ripe and luscious with aromas of ginger and Turkish Delight. The palate reflects the nose with intense ginger, spice and sweetness balanced by firm structure and a hint of attractive herbal bitterness. Very long lingering finish.

Short description

Ripe aromas of ginger spice and Turkish Delight. Sweet with firm structure and a long lingering finish.
(February 2006)

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