

# **SKILLOGALEE**

# ESTATE GEWURZTRAMINER

We handcraft our Gewurztraminer in a classic style – textural, aromatic and spicy with a crisp finish. The grapes are sourced from hand-managed vines located on the iconic contours of the Skillogalee estate, both in front of our historic cellar door and on slopes adjoining the Spring Gully Conservation Park. Our vines are grown using minimal intervention and sustainable farming practices to minimise the impact on our environment.

Once the fruit has reached optimum ripeness, flavour and acidity, each block is individually harvested by hand. Each parcel is then fermented separately to allow our small winemaking team to use the best techniques to highlight the unique and distinctive characteristics of the different grapes. These parcels are tasted and then blended to create a balanced and structured wine ready to be bottled.

# VINTAGE

The 2022 vintage was one of outstanding quality, with delicate concentration of flavour and structure – producing truly great wines. Ample winter and spring rainfall ensured good soil moisture for our dry-grown vines, while the cool, dry weather through summer and early autumn provided ideal ripening conditions to produce fruit with high natural acidity and beautiful varietal flavour. The slow start and belated budburst, in combination with the cooler summer, resulted in one of the latest starts to harvest in more than a decade.

## APPEARANCE

The wine is pale straw in appearance, with a green tinge.

# NOSE

Exotic aromatics of rose petals, Turkish Delight and passionfruit blossom.

## PALATE

Slippery and textured, balanced by refreshing, juicy acidity and a lingering, dry finish.

## WHEN TO DRINK

Stunning and vibrant drinking now, or will reward careful cellaring for 5+ years.

### FOOD PAIRING

A fantastic food-matching wine spanning most genres - top of the list should be lightly spiced, contemporary Asian-style cuisine, fresh summertime salads and flavoursome white meat dishes.

2022

ALCOHOL 13.5%

BOTTLING DATE September 2022

YIELD Average 2.5 tonnes / acre

ACIDITY (PH) 3.03

TITRATABLE ACIDITY 7.1 g/L

GRAPE VARIETIES

100% Gewürztraminer



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