

R 2022 Rowlee Single Vineyard Gewürztraminer

The Rowlee vineyard is situated in the foothills of Mount Canobolas, 950 meters above sea level in the high altitude and cool climate region of Orange, New South Wales. The influence of Mount Canobolas, an extinct volcano, is tangible, with cooling breezes off the mountain, mitigating warm daytime temperatures, allowing the grapes to ripen slowly and gather flavour. Soil is deep clay loam, red and brown, derived from basalt. This mix gives free draining soils and a mineral composition that supports the production of exceptional grapes.

Our philosophy is grounded in obsessive attention to detail, with a hands on approach in the vineyard and winery. Our aim is to create wines that are subtle, balanced and reflective of their terroir and vintage.

VINTAGE

October 2021 welcomed the beginning of budburst and the start of the 2022 vintage. Extensive work in the vineyard in the lead up to and throughout the growing season created the best possible conditions to produce exceptional cool climate fruit.

The cooler and wetter season presented its own challenges requiring long hours in the vineyard to maintain ideal vine and fruit health. Under vine mulching, application of organic fertiliser, multiple passes of leaf plucking and canopy trimming resulted in optimum fruit to leaf ratios and excellent fruit quality.

Fortunately, the rain subsided in the lead up to harvest, which eased disease pressure and allowed the fruit to ripen. The return to this classic cooler (pre-drought) vintage, resulted in the grapes showing pristine natural acidity and flavour prior to harvest in late March and early April.

These extra ripening days and extended hours in the vineyard were rewarded with an abundant harvest of exceptional complexity and subtleness, producing aromatic, elegant and flavourful wines.

VINIFICATION

Handpicked on 30 March 2022 and whole bunch pressed to minimise phenolic extraction, the juice was settled for 48 hours before racking to fermentation. Fermentation was cool to preserve aromatic intensity, lasting approximately 14 days. Post fermentation, the wine remained on light yeast lees to build some soft mid-palate texture before minimal fining prior to bottling on 26 September 2022.

STYLE

Pale lemon yellow with a green hue. A complex festoon of intense florals fills the aroma, with lychee and a hint of musk stick adding perfume. Complexity cinnamon and subtle green melon add lift. The palate is supple yet, crunchy and dry with talc and rose petal florals across very fine phenolics. Precise and linear to the finish.



ACCOLADES

93 points, Ken Gargett, WinePilot, February 2023

91 points, Shanteh Wale, Halliday Wine Companion, August 2023



VARIETAL COMPOSITION

100% Gewürztraminer



IDEAL SERVING TEMPERATURE

8-10°C



CELLARING POTENTIAL

Drink 2022 to 2024



FOOD MATCH

Brinjal Bhaji



TECHNICAL DETAILS

Total acid 6.2g/L

Final pH 3.23

Residual sugar 1.7g/L

Alcohol 12% by volume

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