

# 2019 Bladen Gewurztraminer

Bladen Wines, Marlborough, New Zealand



## **The Wine:**

A single vineyard Gewurztraminer, from the Tilly Vineyard, located in the Fairhall district of Marlborough. The grapes are hand-picked and sorted prior to cool temperature fermentation in stainless steel. The residual sugars are at about 6 grams per liter, just enough to leave a kiss of sweetness to the wine. Less than 400 cases were made.

## **The Estate:**

Bladen wines was established back in 1989 when Dave and Christine Macdonald left their lives in the city to follow their passion and dream of growing grapes and making wine. Along with their two children, Blair and Deni (whose names combine to form the genesis of the Bladen wines) they set forth on this adventure and settled in the Marlborough region along the banks of the Wairau River Valley. The first vineyard was planted all by hand in 1989. Today, under the guidance of winemaker Rowan Langdon and the consulting winemaker Sam Smail, Bladen wines produces small quantities of high-quality wines from sustainably grown vineyards. The main varieties they produce are Sauvignon Blanc, Riesling, Pinot Gris, Gewurztraminer and Pinot Noir.

## **Tasting Notes:**

**Color:** straw gold

**Aromas:** tropical Lychee fruit, orange blossom, honey and roses

**Flavor & Texture:** rich and viscous on the palate the flavors of Lychee, Mandarin orange and clover honey and balanced by vibrant acids and good balance

**Food Pairing:** yellow or red Thai curry dishes

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