

KATHY LYNSKEY WINES



MARLBOROUGH

PREVIOUS VINTAGES AWARDS & ACCOLADES

2003 GEWURZTRAMINER

“easily one of the finest New World Gewurztraminers I have tasted”

Robert Whitley, San Diego Tribune

Silver Medal

Dallas Morning News International
Wine Competition, USA 2004

2002 GEWURZTRAMINER

“Crisp and fresh, citric grapefruit flavours follow the nose, fruity but quite dry, snappy acidity and a pleasant hint of cleansing bitterness.”

The 30 Second Wine Advisor, USA 03

Silver Medal

Bragato Wine Awards, NZ 2003

87 Points – The Wine Enthusiast,
USA 2003

2001 GEWURZTRAMINER

Gold Medals

Pacific Rim International Wine
Competition, USA 2002

Los Angeles County Fair, USA 2002

Silver Medals

New World International Wine
Competition, USA 2002

Cool Climate Wine Show, Australia 02

2004 SINGLE VINEYARD GEWURZTRAMINER

AWARDS & REVIEWS

Reviewed as ‘Exceptional’

“Dramatic spicy nost of gardenia, lychee and tropical fruit; slightly off-dry, a perfect match for Thai foods.”

Dan Berger’s Vintage Experiences, USA (12/04)

“Deliciously balanced and well-fruited, an excellent Gewurz deserving full credit to both vineyard and winemaker. Gutsy, intense and with lots to say. Ready, 2-3 years good drinking ahead.”

5 Stars – Winestate Magazine AUS/NZ 2005

“Kathy Lynskey has single-handedly demonstrated that fat, juicy, mouth-filling Alsatian-style Gewurz really can be attained in the New World.

The nose of spice and rose petal is pure Gewurz too.”

Robert Whitley, USA 02/05

Chosen to feature in Food & Beverage NZ

“Best of the Best Wine Guide” – Peter Saunders NZ 2005

Gold Medals

New World Intl Wine Comp., USA 05

Grand Harvest Awards, USA 2005

Silver Medals

West Coast Wine Comp., USA 2005

Los Angeles County Fair, USA 2005

Finger Lakes Intl. Wine Comp, USA 05

TASTING NOTES

We feel that this is our best vintage to date. The grapes were grown on the stony, free draining old Omaka riverbed soils of our estate vineyard.

Handpicked at peak flavour and ripeness, the grapes received limited skin contact prior to fermentation. Fermentation was carried out in stainless steel to enhance the delicate fruit flavours of this seductive aromatic variety. A small portion was also placed into neutral French oak to add further complexity.

This wine has lifted and perfumed aromas of spice, orange blossom and honeysuckle while the palate is rich with spice, rose petals, lychee and Turkish delight. This drier style Gewurztraminer has a wonderful warm, waxy and spicy mouthfeel complemented by a well balanced acidity which finishes long and clean.

Brix at Harvest:	24.1	Cases Made:	595
Titrateable Acidity:	5.6 g/L	Bottling Date:	2 nd August 2004
Residual Sugar:	3.6 g/L		