

PREVIOUS VINTAGES AWARDS & ACCOLADES

2004 GEWURZTRAMINER

Reviewed as 'Exceptional'
Dan Berger's Vintage Experiences,
USA (12/04)

5 Stars – Winestate Magazine
AUS/NZ 2005

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

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

KATHY LYNSKEY WINES



MARLBOROUGH

2005 SINGLE VINEYARD GEWURZTRAMINER

AWARDS & REVIEWS

Gold Medal & Best of Show White Wine

San Diego National Wine Competition, USA 2006

Gold Medal – Dallas M'ring News Wine Comp, USA 2006

Gold Medal – Brisbane Wine Festival, AUS 2006

Silver Medal - Air New Zealand Wine Awards, NZ 2005

Silver Medal - Grand Harvest Awards, USA 2006

91 Points – Robert Whitley

Syndicated Wine Columnist USA, March 2006

5 Stars – Extraordinary!

Restaurant Wine, USA March 2006

TASTING NOTES

We feel that our Gewurztraminer just keeps getting better and better! The vines are 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

Titrateable Acidity: 5.4 g/L

Residual Sugar: 3.8 g/L

Cases Made: 397

