

PREVIOUS VINTAGES AWARDS & ACCOLADES

2005 GEWURZTRAMINER
Gold Medal & Chairman's Award
San Diego National Wine Competition,
USA 2006

Gold Medals

Dallas Morning News Wine Comp,
USA 2006
Brisbane Wine Festival, AUS 2006
Critic's Challenge Wine Comp,
USA 2006

Silver Medals

Air New Zealand Wine Awards, 2005
Grand Harvest Awards, USA 2006
Intl Eastern Wine Comp, USA 2006

91 Points – Robert Whitley
Wine Columnist USA, March 2006

5 Stars – Extraordinary!
Restaurant Wine, USA March 2006

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

2003 GEWURZTRAMINER

*"easily one of the finest New World
Gewurztraminers I have tasted"*

Robert Whitley, San Diego Tribune

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

2001 GEWURZTRAMINER

Gold Medals

Pacific Rim International Wine
Competition, USA 2002
Los Angeles County Fair, USA 2002

KATHY LYNSKEY WINES



MARLBOROUGH

2006 SINGLE VINEYARD GEWURZTRAMINER

TASTING NOTES

The grapes for this Gewurztraminer 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, lychee and Turkish delight. This drier style Gewurztraminer has a warm, waxy and spicy mouthfeel complemented by a well balanced acidity which finishes long and clean.

Brix at harvest: 24.5

Titratable Acidity: 4.3g/L

Residual Sugar: 3.1g/L

Alcohol: 14%

Cases Made: 408

