Aromatico 2015

Aromatico is a blend of Adelaide Hills Gewürztraminer, Riesling and Pinot Gris. The name is taken from one of the many synonyms for the Gewürztraminer grape. This pinkish-grey grape is believed to originate in the Alto Adige area of Northern Italy near the town of Tramin where it is known as Traminer Aromatico.

For a long time I have wanted to make a Gewürztraminer based wine because of its unrivalled pungent and alluring aromatic qualities – orange blossom, lychee and rose. Traminer Aromatico is a low acid white variety so I have blended it with Riesling and Pinot Gris to create a flavoursome wine with a balanced natural acidity, and mouth-filling sweetness on the finish.

In short this wine is Moscato for grown ups.

WINEMAKING

**Variety** 64% Gewürztraminer, 20% Riesling, 16% Pinot Gris

**Varietal Origin** Italy

**Vineyard** Woodside, Adelaide Hills

**Process** Hand harvested, blended as a juice, and co-fermented to enhance the marriage of the three varieties

**Alcohol** 13%

**Ph** 3.4

**TA** 5.5

FOR THE SENSES

**Flavour Profile** This wine has a highly perfumed alluring bouquet. The Gewürztraminer component imparts lychee, musk and rose petals, while the Riesling adds lime and orange blossom, with a hint of pear from the Pinot Gris.

**Structure & Texture** This is a light to medium bodied juicy wine, textural and unctuous. The flavours are complex and intense, reflecting the wine’s aromatic characters. A small amount (9g) of residual sugar balances and enhances the finish.

CELLARING

This wine is ready to drink now while it is lovely, flavoursome and fragrant.

SERVING

It can be served with strongly flavoured Asian food or even with a stinky cheese, or any other intensely flavoured food.