

# BIRD

## Gewurztraminer 2006

### Marlborough • New Zealand



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**Winery Principals** Steve and Caroline Bird  
**Winemaker** Steve Bird

#### Wine Specifications

Cases imported	375
Alcohol	13.7%
T/A	0.6 g/100ml
pH	3.10
Residual Sugar	0.60 g/100ml
Brix at Harvest	23.9
Cellaring	Up to 7 years
Harvest Date	March 17, 2006

#### Vineyards

##### Location

Old Schoolhouse Vineyard, Omaka Valley, Marlborough

##### Soils

Free-draining alluvial shingle subsoils with friable clay loam topsoil.

##### Vines

VSP trellising. To get maximum exposure in the fruiting zone, shoots are thinned and leaves plucked. Two rounds of cluster thinning ensure that all the fruit is hanging free and clear.

#### Vintage

2006 was a season that favored riper wine styles due to excellent early and mid-season heat. A little rain near the end induced moments of anxiety; however, these were short-lived as the vintage came early and was over quickly.

#### Vinification

A period of skin contact after crushing was mandatory to achieve the weight and texture desired. Long, cool fermentation allowed the elusive fruit character of this wine to come through.

#### Winemaker's Notes

##### Bouquet

Rose blossom and tropical fruit.

##### Palate

Tropical fruits and spices. Ripe, full, and robust, with great length.

##### Serving Suggestions

Asian dishes (including Thai), rich French cuisine.

SRP US\$16.99



★★★★

Extremely distinct: full bodied, fragrant (rose petal, litchi nut, lime blossom), moderately intense in flavor, and long on the finish. Excellent value.

*Restaurant Wine, #118*