



## 2023 CROSS BREED

### WINEMAKER COMMENTS

On the nose you are greeted by an appealing melange of powdered ginger, yellow rose petal, jasmine and freshly cut apple. The palate is crisp yet textural, with a core of juicy nashi pear and pink lady apple. A gentle whisp of tannin mid palate leads on to a fresh, satisfyingly dry finish.

### VARIETY

Gewurztraminer (54%) Pinot Gris (30%) Muscat (16%).

### GEOGRAPHICAL INDICATION

Central Otago

### VINEYARD

Nanny Goat Vineyard Queensberry (Pinot Gris) & Brennan Vineyard Gibbston (Gewurztraminer & Muscat).

### WINEMAKING

Hand harvested, destemmed, and combined into an open top fermenter before being allowed to ferment naturally on skins until dryness. Pressed to neutral French oak puncheons for two months prior to bottling.

### ANALYSIS

Alcohol: 12.5%  
Ph: 3.38  
Acid: 6.2  
Sugar: 1.53g/L

### FOOD MATCH

A classic picnic spread of breads, cheeses and cured meats, enjoyed at the beach or beside the lake with good company.

### CELLARING POTENTIAL

Best enjoyed while young but will age for up to 5 years if well stored.

*CrossBreed is our way of blurring the lines between traditionally accepted blends and varietal expressions. By co-fermenting on skins we have sought to create a deliciously textural wine with intriguing aromatics and a light blush of colour.*

WINEMAKER  
Alan Peters-Oswald

