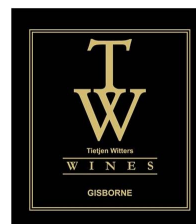


TW Carmenerere - 2024



Release Date: 1st August 2025
Harvest Date: 21st March 2024
Bottling Date: 20th December 2024
Grape Variety: Carmenerere
Region: Gisborne

Tasting Note

Rich inky purple, the TW Carmenerere is only vinted in exceptional summers when the fruit has reached optimum ripeness and concentration. Aromas of ripest crushed black berries, liquorice and anise spice. A palate of pure purple velvet presents complex flavours of salted molasses caramel, liquorice and Doris plum syrup. Hints of piping hot summer roads and pencil case add to the mix.

Winemaker

Anita Ewart-Croy & Claudia Hintz

Winemakers Notes

Harvested after a superb summer, the grapes were quickly delivered to the winery and then gently destemmed. Partially crushed berries were then plunged twice daily in a small open fermenter while complexity enhancing yeast conducted the ferment. Once dry, the skins were pressed from the wine, and the wine was transferred to American and French barriques for malolactic fermentation. After 11 months maturation in barrel, the wine was gently fined with a vegan extract before being filtered and bottled.

pH: 3.68

Alcohol Content: 13.0%

Residual Sugar: 0g/l

Total Acidity: 6.2g/l

Brix at Harvest: 22.8

Cellaring Recommendation: This wine will offer complex development over the next 5 -10 years.

Food Match:

A perfect partner with wild venison carpaccio , duck paté and exceptional BBQed smoky veges.