



Champagnes & Châteaux  
QUALITY SINCE 1989

## LAWSON'S DRY HILLS GEWÜRZTRAMINER 2019

The original company vineyard was planted in 1982 by Ross and Barbara Lawson, who launched the Lawson's Dry Hills label some ten years later, in 1992. Today, the company's wines include multiple varieties and their famous Gewürztraminer, all made from fruit grown in the Wairau, Waihopai, Omaka and Awatere Valleys. These different regions and carefully selected vineyard sites provide varying characteristics derived from the different soils and microclimates, giving many options when it comes to blending to that much-anticipated Lawson's style.

Lawson's Dry Hills Wines are leaders of sustainability in their industry. They are currently the only New Zealand wine producer to hold both Environmental Management and carbon zero accreditations. They also won a commendation at the Sustainable Business Awards in the Climate Action Leader category and the Excellence in Sustainability Award at the New Zealand International Business Awards.

**Grape:** 100% Gewürztraminer

**Vineyard & Vinification Note:**

**Winemaker:** Marcus Wright/ Rebecca Wiffen Alc :14%

**Vineyards and viticulture:** This wine is predominantly from our Home block around the winery with the balance from Peter and Julie Woodward's vineyard just a few hundred metres down the road. Both blocks have vines aged between 15 years old and 40 years old, growing on quite heavy, clay-based soils. These two elements combine to produce wines with a plush, supple palate. The 2019 harvest was a dream with moderate crops after a lovely warm spring and summer.



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## Cont'd:

**Winemaking:** This wine was made from several picks. The earlier harvested grapes providing the backbone with slightly higher acidity, while those picked a little later, added richness and weight. The grapes were pressed very gently to avoid the harsh phenolics that can come from the skins. The free-run juice was fermented in stainless steel tanks at cool temperatures with selected, cultured yeast while the rest was fermented with wild yeast in old, French oak barrels. This is not for oak influence to come through in the wine, but for added complexity. After several months resting on the yeast lees post ferment, we blended a little of the pressings into the free run to provide some extra volume and complexity.

**Cellaring:** Five years or more.

**Tasting Note:** The classic varietal notes of lychee and rose petal are matched with stone fruit and fresh lemon aromas. This wine is just off dry with a rich, rounded, generous palate and lovely concentration. Floral, citrus and juicy tropical fruit flavours combine to produce a full flavoured wine with a gentle balance of acidity and a weighty mouthfeel. Delicious! Vegan.

**Food Pairing:** Try with flavours like fresh ginger, clove, cinnamon, allspice, turmeric, madras curry, Sichuan pepper, sesame, almond, rose water, coriander, cumin, citrus, kaffir lime, lemongrass.