

Cape Campbell

Limited Edition Reserve

Gewurztraminer 2007

Cape Campbell with its distinctive lighthouse is situated at the southern entrance to Cook Strait where the Kaikoura ranges meet the ocean. These ranges protect the Marlborough Wine Region by diverting the harsh southerly weather out to sea creating a perfect grape growing environment.

Colour: Pale gold

Aroma: Luscious, enveloping aromas of lychees crushed rose petals and Turkish delight

Palate: The wine is medium bodied and has a soft round texture on the palate. Elegant and restrained, the palate gives flavours of pears and lychees, complemented by a hint of the Turkish delight aroma.

Aging Potential: Perfect for drinking immediately, this Gewurztraminer will continue to reward for the next 2 to 3 years

Wine Making: Sourced from Cape Campbell's own vineyard in the Marlborough sub region of Blind River. This low cropping vineyard is immaculately tended by Daphne Brown to yield fruit with intense varietal characters. The grapes were carefully monitored during ripening before being harvested at optimum maturity in cool conditions. After harvest, the fruit was transported to the winery with haste for immediate pressing with the minimum of skin contact. Settled juice was fermented with specifically selected aromatic yeast. After fermentation the wine was carefully balanced and prepared for bottling under screwcap.

Winemakers: Matt Thomson and Alana McGettigan

Analysis: pH: 3.37

TA: 4

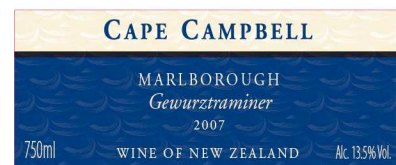
FSO2: 39

TSO2: 134

RS: 8.6 g/L

Alc: 13.91%

Bottling Date: 3rd August 2007



Fine Wines from Marlborough, New Zealand

**Produced and Bottled by: Cape Campbell Wines Ltd,
Marlborough, New Zealand.
www.capecampbell.co.nz**