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2025 Macedon Ranges Gewürztraminer

HARVEST DATE 13 March 2024

VINEYARD Midhill Vineyard, Macedon Ranges

VITICULTURE A mild summer and mild autumn led to perfect growing season. A cool spring and mild summer led to small crops that ripened early. This vineyard near Romsey is 540m above sea level, was planted in 1993 in deep red alluvial soils. The Traminer was picked with full flavour and phenolic ripeness. Fruit was hand picked in small batches in pristine condition.

WINEMAKING Hand harvested fruit was firmly whole bunch pressed to impart some skin contact to release the full flavour profile. A small parcel of the fruit was foot-stomped prior to pressing and impart some phenolic texture. The juice was naturally fermented in older French Hoggs Heads giving complexity to the natural floral notes of Gewürztraminer aromas. The purity of the grape flavours were retained, bottling the wine in October 2025.

pH 3.45 **TA** 6.0 g/L

ABV 12.5% **RS** Nil

COLOUR Light straw, green hue and brilliant clarity.

BOUQUET Rose petal, candied lime and ginger spice are immediately captivating. An undertone of minerality and darker cinnamon add a savoury complexity underneath whilst nectarine promises warmth and texture to follow.

PALATE Persimmon, lime and lyches fruits spill onto the palate. There is a fleshiness to the wine that is held taught by the pithy acid line. Spicy ginger phenolics focus the palate, helping add structure and drive. The finish is fresh and zesty; full-flavoured acid and phenolics are enmeshed within the fruit. A very refreshing and lively palate.

CELLARING Drink now or over the next few years.

FOOD MATCH Spicy tonkotsu ramen, Thai red curry, Steamed Snapper with ginger and native herbs.

RELEASE DATE December 2025



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Chief Winemaker