# Topper's Mountain

WINE OF NEW ENGLAND, AUSTRALIA



## 2016 barrel ferment Gewurztraminer

### Our vineyard

We are located near Tingha in northern NSW on the western edge of the New England Tablelands. Topper's Mountain vineyard is 10ha situated at an altitude of 900m on beautiful free draining deep, aged red basalt soils called Krasnozems, a degraded volcanic soil high with iron content. Specialising in alternate varieties, we have larger blocks of Tempranillo, Nebbiolo, Gewurztraminer, Petit Manseng, Tannat, Sauvignon Blanc, Chardonnay & Shiraz. We also have boutique areas of about 0.3ha of Pinot Noir plus smaller areas of five other varieties Pinotage, Viognier, Touriga Nacional, Tinta Cao and Barbera. The high altitude, cool climate and specific soil conditions produce grapes of super premium quality.

### Vintage 2016

A vintage very much of two thirds & one third. The El Nino that was due in late winter 2015 didn't arrive until the end of January 2016. As a result the first half of the vintage was extremely wet & included a hailstorm in early December. The vines grew like triffids & had to be heavily hedged & leaf plucked in early December. Then Hughie turned the tap off after Australia Day 2016. The vineyard had only three small falls of rain from Australia Day to the end of vintage on 4th April. For only the second time since records began, Inverell had no rain in February.

#### **Tasting notes**

Our third go at this exciting style. Luscious aromas of Turkish Delight, musk & lychees with smoky vanilla & dried flowers - a vinous pot pourri. The rich, powerful palate has texture & structure aplenty with typical Gewurz shining through to a long, seamless, crisp finish.

Alcohol: 13.9%
TA: 5.4 g/l
pH: 3.6
RS: 1.3 g/l
Cellaring: to 2026

Oak: 5 months in new French barriques only 1324 bottles produced



Past vintage bottle shown

Vigneron: Mark Kirkby Winemaker: Mike Hayes

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