# Topper's Mountain

WINE OF NEW ENGLAND, AUSTRALIA



## 2016 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**

Intensive aromas of roses, rose water, lychee, candied orange peel, honey and nougat. Delicious and rich flavours of lychees, ripe citruses, mandarins, agave, sweet peaches. Very long, dry and spicy aftertaste. A classic expression of the variety.

Alcohol: 13.9%
TA: 5.2 g/l
pH: 3.4
RS: 0.8 g/l
Cellaring: to 2026

**Production:** 1284 bottles produced

Accolades: Gold—2017 Aust. Alternate Varieties Wine Show
Gold—2018 Sydney International Wine Show

**Gold**—2018 Sydney International Wine Show **Silver**—2017 Royal Melbourne Wine Show

Harvest day & yield: 22nd of February; 8.4t/ha

**Winemaking:** Gently pressed after initial cold soak, wild yeast

fermentation in stainless steel tanks, light fining and

filtration.

**Vigneron:** Mark Kirkby

Winemaker: Mike Hayes—ASVO 2017 Australian Winemaker of

the Year

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