



TW Wines

The concept of TW was born on a fishing trip to Waikarimoana in 1997, where two of the group, Geordie Witters and Paul Tietjen, travelled to Lake Waikarimoana together. They talked along the way about grapes, wine, and a few other things, and realised they both had ideas of producing top quality wines. Both vineyards had accumulated several awards for wines produced from their respective vineyards so they decided to start research into prospective winemakers, and wineries that could blend the flavours from the two vineyards into a quality wine.

NOTES:

TW Makauri 2004

Tasting Note

Rich aromas of dark fruit, mint chocolate, vanilla and hints of violet leap from the glass. These rich characters are mirrored on the palate, as the sweet attack flows through to a velvety long finish.

Winemaking Techniques

Hand harvested fruit was fermented in small open fermenters and hand plunged four times daily until dryness. Once the fermentation had completed the wine was pressed off and put to a mixture of new and mature American oak barriques where it underwent malolactic fermentation. The wine was matured in oak for 10 months. This wine required no fining prior to bottling.

Technical Details

Variety	Malbec and Merlot
Region	Gisborne, Golden Slope
Brix at Harvest	
Alcohol	13.3%
Residual Sugar	0g/L
Total Acidity	6g/L
pH	3.75

Winemaker

Anita Ewart-Croy

Recommended Accompanying Foods

Rich red meat dishes.

Cellaring

At least eight years

Main Markets

New Zealand, Britain, Germany

Recommended Retail Price

\$NZ 29.00

TW Wines

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