



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 Gisborne Malbec 2007

Tasting Note

Deep garnet in colour, with aromas of blackcurrant, wild blackberry, vanilla and violets on the nose. Flavours of wild blackberry, dark ripe plum and tamarillo show on the palate, with hints of coffee and nutmeg on the finish. The tannins are ripe and firm, giving velvety structure and excellent length.

Winemaking Techniques

Hand harvested Malbec was crushed to a small batch open fermenter for gentle hand plunging during fermentation. Wild yeast conducted the fermentation, adding complexity and depth to the wine. Once fermentation was complete, the skins were pressed, and the wine briefly settled before racking to American barriques for malolactic fermentation and maturation. Fined with fresh egg whites prior to bottling.

Technical Details

Variety	Malbec
Region	Gisborne, Golden Slope
Brix at Harvest	23.1
Alcohol	13.5%
Residual Sugar	1g/L
Total Acidity	6.2/L
pH	3.73

Winemaker

Anita Ewart-Croy

Recommended Accompanying Foods

Anything rich and red, especially game.

Cellaring

Our Gisborne Malbec is crafted for the long haul and will reward cellaring for five to ten years.

Main Markets

New Zealand, Britain, Germany

Recommended Retail Price

\$NZ 25.00

TW Wines

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