



## 2007 Gewürztraminer Vendage Tardives

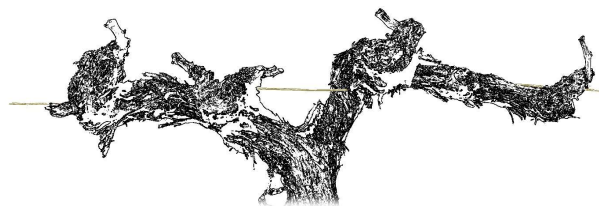
*Dessert in a bottle*

Grown on the clayey limestone of the Fronholz slopes overlooking the village of Epfig, this late harvest wine is the quintessential Vin d'Alsace. Not produced every year due to the vagaries of botrytis cinerea, the 2007 was harvested on October 5 with its fruit concentrated and refined by noble rot and ample sunshine.

With a total acid of 4.6g/l and 69.2g/l residual, this is an extraordinarily well balanced dessert wine. It is rich, elegant with enormous length on the palate, yet finishes crisp and clean. The nose is dominated by candied spices with a hint of something exotic. In the mouth, the full flavours of concentrated candied fruit and spices are revealed.

Winemaker Paul Dussourt recommends a serving temperature of 10 to 12°C. Although suitable as a top-end aperitif, the 2007 Vendage Tardives is a perfect match for foie gras, strong cheeses (such as Munster or Pont l'Eveque), desserts, or even as a dessert in itself. The wine has great aging potential and will continue for at least 10 years. Alcohol is 13.33%.

Available only in 500ml bottles.



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