



# BIG SKY

TE MUNA ROAD MARTINBOROUGH

## 2018 Grüner Veltliner

### Viticulture

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Variety	100 % Grüner Veltliner
Region	Te Muna, Martinborough
Harvest date	16 April
Brix at harvest	23 brix

### Winemaking

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Pressing	Whole bunch press, no skin contact
Fermentation	Low temp yeast, cool controlled ferment over 30 days
Elevage	2 months on lees, regular stirring

### Wine Analysis at bottling

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Alcohol	13.1%
pH	3.31
RS (GF)	0.5 g/L

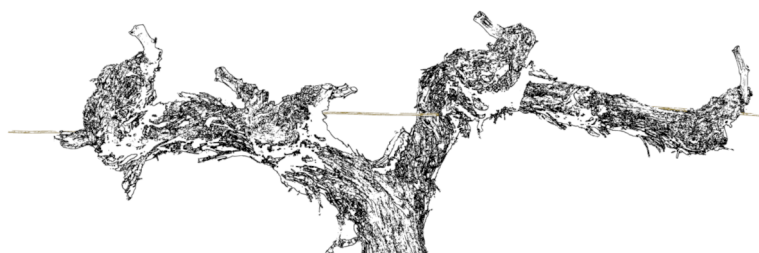
### Tasting notes

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Colour	Pale straw with green tinged edge
Bouquet	Lime blossom and pear drop aromas
Palate	Clean lines and minerality, with ripe white stonefruit, warm gingery spice and vibrant acidity
Food Match	Great as an aperitif, or with Asian food and pork dishes

**Viticulturists and winemakers** Katherine Jacobs and Jeremy Corban

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