

EXCLUSIVE
RELEASE

CREEKSIDE



2022 MADAME MARMALADE

WINEMAKER'S YADA-YADA

2022 was a small but mighty vintage. There was less crop all across the region but what was harvested was high quality with lots of intensity. This Gewurztraminer was fermented with wild ambient yeast, on its skins for 20 days with daily punchdowns. Aged in stainless steel and finished unfiltered and unfiltered. Nicknamed “Madame Marmalade” because of the bergamot and marmalade aromas and flavours that comes from skin fermentation.

WHAT TO EXPECT

Aromatic nose of roses, lychee, Seville orange, melon and honey. The palate is complex with lots of fruit notes – lychee, strawberry, Seville orange and honeydew melon. A structured wine with softness on the mid palate and little to no bitterness.

ON THE TABLE WITH

Fried chicken, kimchi quesadillas, Moroccan couscous salad, grilled halloumi and preserved lemon flatbread.

BY THE NUMBERS

Production: 93 cases
Sugar: 2.0 g/L **Alcohol:** 12.5%
pH: 3.50 **TA:** 6.75

PRODUCTION DEETS

Pick Date: October 6, 2022
Fermentation: On skins in one tonne fruit bins
Bottling Date: April 24, 2023

