



ALCOHOL
12.5%

VARIETY
Gewürztraminer, Pinot Gris, Muscat,
Riesling and Pinot Noir

Colour Notes

Pale straw.

Aroma Notes

Apricot, rose petals and spring sweet peas.

Palate Notes

Citrus peel, White stone fruits with a lingering acidity.

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Robert Parker's 'The Wine Advocate

92 POINTS

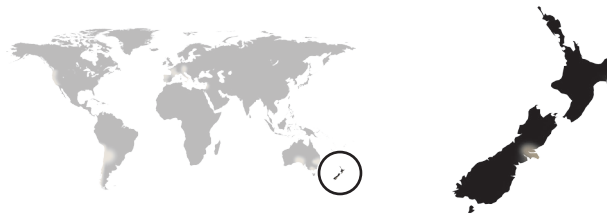
The 2013 Hommage A l'Alsace is a field blend of aromatic varietals - Gewürztraminer, Pinot Gris, Muscat, Riesling and Pinot Noir, all planted in 2002 - naturally co-fermented. It is elegantly scented of white peaches, lemon and lime blossoms with a hint of mandarin peel. The palate reveals a lovely delicate character with a satiny texture and going yeasty / minerally in the long finish.



FERMENTATION	50ppm sulphur before fermentation and the yeast strain CY3079 used.
MATURATION	Stainless steel.
PH LEVEL	3.06
TA (TOTAL ACIDITY)	7.3 g/L
RS (RESIDUAL SUGAR)	6.5 g/L



THE MOUNTFORD HILL
IMAGE: MOUNTFORD ESTATE



New Zealand
Waipara
Estate Vineyards

VITICULTURE	Biodynamic			
NO. OF HECTARES	10 ha			
SOIL TYPE	Thin topsoil over Marl.			
FRUITION	BUDBURST	VERAISON	HARVEST	DAYS FROM V-H
	05/09/2012	15/01/2013	02/04/2013	77
YIELD (TONNES/HA)	3 tonnes/ha			
PLANTING DENSITY	4400 vines/ha			
AVERAGE VINE AGE	11 Years			
AVERAGE RAINFALL	500-700 mm			
ASPECT	Northwest			
ELEVATION	120 m			
INTERROW REGIME	Grass			
IRRIGATION REGIME	None			
FROST PROTECTION	Helicopter			
COMMON ANIMAL LIFE	Birds, rabbits, sheep			