

Smallfry

Gewurz Bomb



Tasting Notes:

Lychee, tropical fruit, rose water, elderberry, and ginger snaps on the nose. Mouth-filling with some nice grainy tannin, citrus pith, and acidity. Ginger spice in the finish.

Production Notes:

60% Gewurztraminer, 40% Semillon

A better Gewurztraminer harvest led to it driving the blend this year. Skin contact for texture and color, minimal SO₂ (14ppm), 150 case production.

About Smallfry:

Smallfry wines is a partnership in business and life between Suzi Hilder and Wayne Ahrens, viticulturists bitten by the winemaking bug. The essential component is estate grown Biodynamic fruit. As winemakers, they rely on wild yeast to conduct the primary alcoholic ferment with minimal intervention through the entire process. The style is food friendly, Euro style, with an eye on balance and subtlety.

Barossa Facts:

- The wine industry of the Barossa Valley was founded by German settlers.
- Barossa has been making wine since 1848 and has since been phylloxera free.
- The region has a Mediterranean climate that is ideal for full-bodied red wines.