



## GEWÜRZTRAMINER

### History

The variety is thought to have originated near Tramin in Northern Italy and been common in the Alto Adige region in medieval times, but is usually associated with the Baden region of Germany from where plantings spread through Southern Germany along the Rhine and Moselle rivers and into Alsace, where it was recorded in the late eighteenth century. The variety was introduced into Australia in the James Busby collection of 1832 but has been reintroduced for more recent plantings.

### Characteristics

#### Vine

The vine is vigorous when young, with the size of the 3-5 lobed leaf depending on whether the vine is planted in a cool or a warm region. The leaves are rough with a lighter-colored under surface which is downy and lightly-veined.

#### Fruit

The bunches are small, compactness and shape depending on climatic variations. The berries are small, oval with pink tones when mature with sun exposure, thick-skinned, crisp, and very sweet and early ripening. The fruit yield is often low and may be erratic.

#### Wine

The juice from Gewürztraminer grown in a cool climate produces a deeply-colored wine with a bouquet which is perfumed, spicy, floral and yet fruity, with high acid and alcohol levels and a dry palate which suggests lychees and which should be drunk when young. In a warm climate, as in Australia, there may be problems with low acid content and a suggestion of oil on the palate. The Gewürztraminer wine from Alsace in Northern France is marked by its fruity, grapey but dry palate and in exceptional years an outstanding wine harvested late in the season with long living qualities and a very high alcohol content is produced, known as Vendange Tardive and later and greater still Sélection de Grains Nobles. In Australia Traminer is often blended with Riesling to produce a popular Traminer-Riesling wine.