

2011 gt

*gt + food + friends =
the perfect equation!*

The gt is a delicate and beautifully textured wine made to match a variety of foods especially anything with a hint of spice. It shows a delightful combination of perfumed aromas of rose petal, Turkish delight, pink musk, sweet spice and sugared almonds arise on the nose. These are carried through to the palate with good texture and richness. There is a nice balance of flavours and fruit sweetness with splashes of strawberries and cream and spicy mint. This is a clean, crisp and luscious wine that has been described by some as sexy - it's verging on the pornographic!

Michael Gruetzner and the vineyard crew grew the grapes.
Sandrine Gimon and Amelia Anderson head the team that made the wine.

What we love to eat when enjoying this great wine

Barbequed pork fillet with Vietnamese caramel sauce, corn and coriander fritters and salt and pepper squid.

For more clever food matching ideas visit www.mc2.com.au



Interesting facts

Cellaring Enjoy this wine from now for up to 10 years

Variety Gewürztraminer

Region 100% Coonawarra

Harvest date 10th March 2011

Bottling December 2011

Analysis Alcohol: 12.5% Alc/Vol,
TA: 5.1g/L, pH: 3.29, RS: 4.1g/L



RY MILL
COONAWARRA