

# WILD OATS



## 2010 TRAMINER

Varietals: 100% Gewurztraminer  
Region: Mudgee, NSW

Like Bob Oatley's yacht, Wild Oats wines are a modern take on a time-honoured tradition – fine wines made from traditional grape varieties in a contemporary style. They're enjoyed at parties, bars, restaurants and some of the most discerning social scenes by those who love vibrant, easy to drink wines that will impress family and friends.

Refined in structure and texture, detailed and generous in personality, and served in the slickest of bright, fashionable packaging – Wild Oats wines set the scene for every enjoyable occasion

Wild Oats Traminer is a lively, medium-dry fruity white with opulent floral, lime and passionfruit notes.

Gewurztraminer or Traminer grapes have produced distinctive, aromatic, fruit-driven wines for many years in Australia, with the Oatley family at the forefront in the 1980s with their enormously popular Traminer-Riesling blend. The trick with this wine is that it may appear 'sweet' to many however it's more the intense fruitiness of the grape variety that we're tasting. Wild Oats Traminer is a particularly refreshing white to enjoy on its own on a warm summer day, at a picnic or by the pool. It will also partner brilliantly with Asian cuisine, spicy dishes, salads and fresh fruit-based desserts.

### Winemaking notes:

The grapes for this first release Wild Oats Traminer were harvested from the Oatley family's Cumbandry Vineyard across three separate picks at increasing flavour ripeness, ranging from 11.8-12.5 degrees beaume, to highlight the variety's many different flavour profiles. The wine was fermented in stainless steel with aromatic yeasts, and a small portion receiving 8 hours skin contact to add texture and highlight the punchy rose-petal characters. The aim is to produce a fresh, crisp, fruity white where the relatively low residual sugar (approx 6g/l) supports the inherent fruitiness and gentle acidity leaves the palate refreshingly clean.

### Vital Statistics:

Alc/vol: 12.5%  
RS: 12 g/L  
pH: 3.30  
T/A: 7.20 g/L  
Closure: Stelvin Lux screw cap

ROBERT OATLEY  
VINEYARDS