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GEWÜRZTRAMINER

WHITE WINE VQA OKANAGAN VALLEY

VINIFICATION

The 2012 growing season started a little late, but soon developed into an amazing late summer and fall, providing for excellent fruit development. This is one of the best overall Okanagan vintages for both reds and whites - an excellent flavour development and sugar-acid balance, without exceedingly high sugar levels.

WINEMAKING

50% of this wine enjoyed a 12 hour cold soak in the press. Cold soak is facilitated and monitored closely by the winemaker to ensure that just the right amount of skin based aromatic and flavour compounds are extracted to provide a balanced fruit profile. This is followed by a long slow ferment in stainless steel of Gewürztraminer with 13% Ehrenfelser blended in. All of these components add flavours and complexity to the final elegant wine.

AROMA / BOUQUET / NOSE

This wine displays a spicy aroma of lychee fruit and rose petal, blossom and hints of pink grapefruit. Our Gewürztraminer bursts with rich, exotic flavours of lychees and ripe melons to match it's crisp acidity and off-dry finish.

FOOD AND WINE PAIRING

A perfect accompaniment to spicy, aromatic flavours. Try a Thai Summer bean stew with chicken, a light spicy curry with a touch of heat to accompany our 2012 Gewürztraminer.

TECHNICAL NOTES

ALCOHOL/VOLUME	13.4%
DRYNESS	1
PH LEVEL	3.60
RESIDUAL SUGAR	6.5 G/L
TOTAL ACIDITY	6.5 G/L
RELEASE DATE	APRIL 2013
AGEABILITY (SERVE UNTIL)	2015
SERVING TEMPERATURE	10° C
OAK AGING	NO

