



COLLECTOR SERIES

2020 ORCHARD BLOCK GEWÜRZTRAMINER

STORY.....

The Orchard Block is made in the traditional Alsace style; aromatic, fuller in body and intensely flavoured. This Gewürztraminer comes from a single vineyard planted in 1989 and located on the corner of Boucherie Road and Mission Hill Road. This unique site was originally one of the family's peach and cherry orchards.

WINEMAKING.....

To create this intensely aromatic wine, 100% Gewürztraminer grapes are whole cluster pressed and the free run is separated into stainless steel for fermentation. The cool ferment retains and enhances the fruit and aromatic character of this popular varietal. Only 550 cases were produced.

TASTING NOTES.....

The 30-year-old vines used to make this wine gives additional intensity and complexity to the wine. Expect pronounced aromas of lychee, guava, ginger and rose petal. This full-bodied wine has a soft entry, balanced and rounded texture and spicy finish on the palate.

PERFECT PAIRINGS.....

Try pairing with Thai style curry, Chinese sweet-and-sour chicken, or with dried fruit and meat combinations such as lamb and dried apricot tagine. It also makes a wonderful pairing for your holiday turkey dinner.

TECHNICAL NOTES

Alc. by volume: 13.5%
Total acidity: 5.3 g/l
Residual sugar: 3.277 g/l
pH: 3.33
SKU code: 875260
UPC code: 77885620067
Date bottled: May 2021

CELLARING NOTES: Enjoy now and through 2026.