



## COLLECTOR SERIES

# 2019 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 were handled carefully and whole clusters pressed and free run separated before being cool fermented in stainless steel. The cool ferment retains and enhances the fruit and aromatic character of this popular varietal. Only 500 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, golden passion fruit, lime, lilac, Asian pear, gingersnap and citrus. On the palate, this medium bodied wine is just off dry, with a rounded texture and a long viscous finish.

### PERFECT PAIRINGS.....

Try pairing with Thai style curries with coriander, coconut milk and lemongrass or Chinese sweet-and-sour chicken. It's excellent, too, with dried fruit and meat combinations such as lamb or chicken and dried apricot tagine. Also a wonderful pairing for your holiday turkey dinner.

### TECHNICAL NOTES

Alc. by volume: 13.0%  
Total acidity: 6.1 g/l  
Residual sugar: 2.8 g/l  
pH: 3.2  
SKU code: 875260  
UPC code: 778856419061  
Date bottled: March 2020

**CELLARING NOTES:** Enjoy now and through 2022.