



## COLLECTOR SERIES 2018 ORCHARD BLOCK GEWÜRZTRAMINER



### WINE STYLE.....

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.

### TASTING NOTES.....

Wonderfully complex and slightly off-dry, the wine has fragrant aromas of lychee and rosewater with notes of peach and clove. On the palate, the wine is beautifully structured with great texture and mouthfeel and a spicy ginger finish.

### PERFECT PAIRINGS.....

A versatile food wine, this wine is excellent with spicy Asian dishes, but also a wonderful pairing for your holiday turkey dinner.

### WINEMAKING.....

Staying true to the block's characteristics, the grapes were the first Gewürztraminer grapes to be picked at the Estate. The fruit was hand-harvested, whole cluster pressed and fermented cold (12 to 14°C) for 3 to 4 weeks. A small portion was barrel fermented to add texture and complexity.

### TECHNICAL NOTES

Alc. by volume: 13.5%  
Total acidity: 5.4 g/l  
Residual sweetness: 5.9 g/l  
Sweetness code: 0  
SKU code: 875260  
UPC code: 778856418064  
Date bottled: February 2019  
Case volume: 550

**CELLARING NOTES:** Enjoy now.