

QUAILS' GATE

Okanagan Valley



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: 13.0%
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.