

# BORDERTOWN

VINEYARDS & ESTATE WINERY



## GEWÜRZTRAMINER 2019

The spicy nature of the Gewurztraminer grape is well served by the intensity of the warm desert sun in the estate vineyards. This allows for concentrated aromas and flavours of lychees, rose water and citrus, with notes of apricot, pineapple and pear. The palate is textured, lush and weighty. Fabulous with spicy foods and fruit salads.

### BC VQA CERTIFIED

- Grapes:** 100% estate grown
- Vineyard Location:** Osoyoos, British Columbia
- Exposure:** North West
- Varietals:** Gewürztraminer 100%
- Grape Yield:** 6.0 Tons/Acre
- Soil Composition:** Gravel w/ light colour sand and heavy soil
- Date of Harvest:** September 15, 2019
- Brix Level:** 22.0
- Fermentation:** Cultured Yeast
- Duration:** 14 days
- Temperature:** Allowed to rise to a maximum of 17°C
- Malolactic Fermentation:** None
- Alcohol:** 13.1%
- Residual Sugar:** 5.2 g/l
- Maturation:** 8 months, in stainless steel tanks
- Filtration:** Yes
- Production:** 112 cases
- Aging:** Drink now – best within four years
- Colour:** Light gold
- Nose:** Lychees, rose water, and citrus
- Flavour:** Notes of apricot, pineapple, and pear
- Serving Temperature:** 9°C
- Serving Suggestions:** Spicy Middle Eastern and Indian dishes, grilled seafood, summer salads with fresh basil.
- Awards/Accolades/Ratings:** **John Schreiner – 90 Points**  
“The wine begins with aromas of spices and herbs which carry through to the flavours. The dry finish sets the wine up to be enjoyed with food.”

