

BORDERTOWN

VINEYARDS & ESTATE WINERY



GEWÜRZTRAMINER 2023

The spicy nature of the Gewürztraminer 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:** 5.2 Tons/Acre
- Soil Composition:** Gravel w/ light colour sand and heavy soil
- Date of Harvest:** September 15, 2023
- Brix Level:** 22.5
- Fermentation:** Cultured Yeast
- Duration:** 16 days
- Temperature:** Allowed to rise to a maximum of 17°C
- Malolactic Fermentation:** None
- Alcohol:** 13.4%
- Residual Sugar:** 5.2 g/l
- Maturation:** 8 months, in stainless steel tanks
- Filtration:** Yes
- Production:** 299 cases
- Aging:** Drink now – best within four years
- Colour:** Light gold
- Nose:** Lychees, rose water, and citrus
- Flavour:** Notes of apricot, pineapple, and banana
- Serving Temperature:** 9°C
- Serving Suggestions:** Spicy Middle Eastern and Indian dishes, grilled seafood, summer salads with fresh basil.
- Awards/Accolades/Ratings:** **John Schreiner – 91 Points**

“The wine begins with aromas of spice and tropical fruits. On the palate, there are flavours of lychee, pineapple and peach. There is a well-balanced touch of sweetness on the finish.”

