

# TINHORN CREEK

## 2022 GEWURZTRAMINER

Cellaring potential: this wine is ready to be enjoyed and will drink well throughout 2022. A perfect wine for Spring and Summer!

UPC:

Sku: 1184516

Price: \$22.00

### VINTAGE NOTES

This vintage started with a cold and rather humid spring –setting the season to be one of the coolest of the last 20 years in the Okanagan Valley. The summer was average in terms of temperature and precipitation. All this translated into one of the latest harvests in record for the Okanagan valley. The fruit was reach in acidity and fresh notes.

### VINIFICATION

Whole cluster pressed fruit. The juice was fermented in Stainless Steel tanks and Oak barrels, keeping the ferment temperature between 14C and 16C to preserve the aromatic intensity. After primary fermentation, the wines were cold settled and prepared for blending. The final blend was aged for three months on fine lees before bottling, to impart further complexity and textural elements and richness.

### TASTING NOTES

This wine is a menagerie of tropical fruits and floral essences. The lush tropical fruits begin the sensory journey – ripe guava, mango, pineapple, lychee; it then winds down with more subtle notes of green apple, bartlett pear, white peach and honeydew. The floral notes are feminine and classic – a delicate blend of wild rose, lily of the valley, peony and gardenia.

The tropical flavours are bold on the palate, enhanced by just the right amount of acidity. The mouthfeel is soft, smooth and well-rounded with a hint of ginger lingering on the finish.

**GRAPE VARIETY:** 100% Gewurztraminer

**HARVEST DATES:** October 6th to 27th 2022

**BOTTLING DATE:** February 21st, 2023

**WINEMAKER:** Leandro Nosal

**VITICULTURIST:** Andrew Moon and Steve Macdonald

**RESIDUAL SUGAR:** 7.9 g/L

**Alcohol:** 13.3%

**PH:** 3.3

**TA:** 5.4 g/l

**VINEYARD:** Tinhorn Creek Vineyards and Hidden Terrace Vineyards

**ASPECT:** East facing

**BRIX AT HARVEST:** 23.2-23.5

