



## 2014 Gewurztraminer

*VQA Niagara Peninsula*

### GROWING SEASON AND HARVEST

- ❖ Weather conditions were unusually cold and snowy during the first few months of 2014. May brought a return to more average temperatures, June and July remained cooler which allowed for slow, steady maturation of the vines and grapes.
- ❖ August was relatively average in temperature and September finally brought enough sun and warm temperatures to push the grapes to maturity.
- ❖ Harvest began about 10 days later than normal but was helped along by a good long stretch of dry, sunny weather. This carried in to October allowing all grapes to ripen and come in before the rather quick onset of colder fall temperatures.
- ❖ 2014 was an interesting year with some significant weather variations through the growing season however, as is often the case, nature eventually found a balance by the end of the season.

### WINEMAKING TECHNIQUES

- ❖ Sourced from high quality Ontario vineyards
- ❖ Harvest: late September
- ❖ Fermented in stainless steel for 12 days
- ❖ Blended and aged solely in stainless steel
- ❖ Cold stabilized and bottled to preserve fruit characters

### WINEMAKER'S TASTING NOTES

This wine has a touch of sweetness that helps to balance the ripe fruit flavours present in the wine. Notes of lychee, nectarine, ginger spice and floral tones are present on the nose followed by a rich palate of tropical fruit with a medium spiciness and a lively, lingering finish.

### FOOD PAIRINGS

Pairs well with pad thai and mild curry dishes. Or try with coconut shrimp.

### TECHNICAL DATA

Alcohol: 12%

### AVAILABILITY

Winery Boutique

### SUGAR

(1)



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