



2020 Gewurztraminer

Technical notes

Harvest dates: Oct 10

Tonnes/Acre: 2.0 tonnes / acre

Average brix at harvest: 22.5 – 23.0

Finished wine analysis:

RS:7.3g/l TA:6.0 pH:3.30 alc./vol:13.3

Cases made: 975

Growing season summary:

A cool wet spring delayed the onset of growing season with a late budbreak of mid-May. This weather pattern continued for June with cooler temps slowing growth and fruit set. Our Okanagan summer switched on in July with hot temperatures and dry weather taking a consistent hold until well into September. Combining this strong summer weather pattern and a naturally low crop level, we were set up for ripe flavours and deep skin pigmentation heading into the winemaking season.

Winemaking approach:

Stainless Steel fermentation - Fermented in 2 vessels, ranging from 5000L – 10000L in capacity. 100% whole bunch pressings. Clean juice racked off gross lees after 48 hours. Inoculated with selected yeast strains and cool fermented at controlled temperatures between 16c-18c, contributing to a slow 21day fermentation

Tasting Notes

Clear lemon colour.

Pronounced, bright aromas of Lychee, Rosewater, Ginger, and Coconut.

Slightly sweet with soft textures and delicate acidity. Flavours of Passionfruit and Lychee with a subtle ginger spice.

17101 Terrace View Road, Lake Country, B.C., Canada V4B 1B7

www.50thParallel.com | info@50thparallel.com

phone: 250-766-3408 | fax: 250-766-3403
