



2016 LATE HARVEST GEWÜRZTRAMINER

WINEMAKING DATA

Harvest Dates: 2nd of November, 2016

Brix at Harvest: 25.5

Blend and grape source: 100% organically certified and estate grown Gewürztraminer

Alcohol: 11.5% **pH:** 3.13

Residual Sugar: 76.17 g/L **T.A.** 6.34 g/L

Bottling Date: March 20th, 2017

Certified Organic by Pro-Cert

WINEMAKER'S NOTES

In order to capture Gewürztraminer's expressive aromatics, the vines were managed to provide maximum varietal character. All bunches were exposed to sunlight at fruit set with leaf removal on the East side of the canopy to encourage fruit ripening, while leaving some shade on the West side to protect delicate aromas. Green harvest was performed at the first sign of *véraison* (when Gewürztraminer berries turn from green to pink) and we left a crop of only 1.5 tons/acre to promote ripening. Clusters turned pink uniformly, clear evidence of promising aromatics.

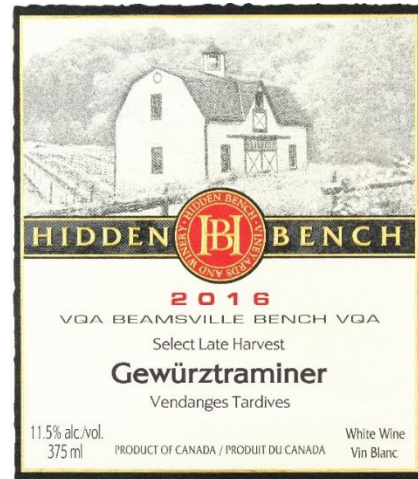
The grapes were handpicked in November, gently destemmed and partially crushed. It was then pressed in a traditional basket press after 7 days of skin contact at very cool temperatures. The juice was settled, racked off its heavy lees and the wine was fermented slowly at cool temperatures in stainless steel tanks. Fermentation was stopped at the desired sugar/acid balance.

TASTING

The nose is filled with intense aromas of freshly baked peach pie and honeyed lychee. The palate is richly textured, balanced by bright fruit notes of grilled pineapple, ripe peach and hints of ginger spice that linger on the finish. Best enjoyed between 8-10°C with ripe cheeses or on its own as dessert! Cellar for 3-7 years or enjoy upon release.

THE GROWING SEASON

Following a relatively mild winter, the season started off with an early but variable Spring with bud break starting around May 1st. By the end of May, conditions were much warmer and



ESTATE SERIES

drier than normal, which persisted well into the summer. Soil moisture levels were much lower than normal with most of the summer storms bypassing our Beamsville Bench vineyards. Younger vineyard plantings, with shallow root systems were most affected by the low soil moisture and the decision was made to remove the fruit and to hand irrigate these vines to avoid heat stress. Older, mature vines with deep established root systems showed no signs of stress and easily supported their balanced crop load.

The hot and dry weather, with a record breaking 33 days above 30°C, continued throughout the summer, with lots of bright sunshine and just enough rain to keep drought conditions from becoming too severe. Crop levels were good, with bunches increasing in size after the mid-August rains.

Harvest at HB started on the 2nd of September with Pinot Noir and Chardonnay for sparkling base wines, followed by Rosé, Chardonnay and Pinot Noir around mid to late September. Weather conditions were favourable throughout vintage with warm and dry conditions prevailing. Due to the dry conditions and meticulous vineyard and canopy management, disease pressure was minimal and it was a pleasure harvesting phenologically ripe and healthy fruit across all the varieties grown on our estate.

The exceptional weather of the 2016 vintage, permitted all grape varieties to show a lot of promise. Cool climate cultivars such as Riesling, Chardonnay and Pinot Noir show elegance and restraint, with typical Bench minerality, while the later ripening Bordeaux varieties show a richness with a ripe dark fruit character.