

Nestled amongst lush vineyards on the picturesque Beamsville Bench, the unique terroir of Angels Gate Winery allows us to hand-craft premium quality wines.



Angels Gate Winery 2010 Mountainview Gewurztraminer VQA Niagara Peninsula

WINEMAKING

The 2010 vintage started early and remained a hot and sunny growing season throughout. This resulted in well-ripened fruit, and consequently full-flavoured wines. This wine owes its intense aromas and flavours to the short skin contact that it underwent before fermentation. It was fermented in stainless steel tanks, and remained there until bottling.

TECHNICAL INFORMATION

Alcohol: 14.5%
Sweetness: 0
Variety: 100%
Brix @ Harvest: 23.9°
Harvest Style: Hand Harvested
Residual Sugar: 3g/L

Production: 315 cases
LCBO. : N
Retail Price: \$16.95

NOTES

Medium-rich straw colour. Aromas of sweet lychee, orange blossom, candy, and hints of dried flowers. Intense, rich and sweet aromatics dominate the nose. The mouth feel is also intense, with low acidity, hot alcohol, and a weighty oiliness. Vibrant flavours of candied lychee dominate the palate, with hints of bitter-sweet orange zest. The finish is dry and long-lasting.

Serving Temp.: 5-8°C

Food Suggestions: Thai foods works well in general, but try to pair it with a dish containing lemongrass, ginger, and/or lime leaf. Fresh fruit can also compliment this wine quite well.

Cellaring Notes: The high alcohol of this wine gives it excellent aging potential. Not too much time is needed, however, as it is already a very full and complex wine. Aging is likely to increase its oiliness and perfumed characters. Drink by 2018.

