



Hainle Vineyards - 2010 Gewürztraminer Icewine

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Gewürztraminer Icewine is not very often found; perhaps the reason for this is that the grapes are very easy falling off the vines before it gets to the Icewine picking time. In 2010 after having a very wet and late growing season we got a break in November from the bad weather. An Alaskan cold front moved into the Okanagan valley on November 24th. This made it possible to create our first ever Gewürztraminer Icewine.

On November 24th 2010 at a temperature of minus 17 we have harvested these great tasting frozen Gewürztraminer grapes at a sugar level of 39%. To our surprise the wine had during fermentation the aromas of grapefruit, petrol which you would expect only from a Riesling Icewine. It was bottled on July 22nd 2013 between 7 am and 11 am Pacific time zone and has the aromas of tropical fruits, bananas, pineapple, peaches and pear with a bit of leachy nut. It lingers very well with a mouth feel of icewine not too sweet. It has many layers of complexity which all of our Icewine are famous for. It is a very nice example of great quality Icewine and is another well-made Icewine by Hainle Vineyards Estate winery. We recommend keeping this wine for at least a few years before consumption.

CSPC: 624862034104

Harvest	November 24 2010 at -17 Celsius
Avg.sugar	39%
Bottling	July 22nd 2013
Cases	200
Alc/Vol	12.5 %
Residual sugar	99.9 g/l
Acid	7.8 g/l
Cellar Potential	100 years +