



Deep Creek Wine Estate - 2009 G2 Gewürtz/Riesling

2009 Deep Creek Gewürtztraminer/Riesling blend



This wine is a blend of 55% Gewürtztraminer and 45% Riesling. Riesling is a very old variety (reputed to originate in the city of Johannesburg, Germany around early 1300), which is now quite rare, as it has been replaced by its more aromatic offspring, the White Riesling. Gewürtztraminer has a fruitiness and spiciness which will nicely blend with the citrus and grapefruit taste of the Riesling, but is usually more subtle, and a little earthier in its aromas which resulted in our blend of 55/45. There are very few wineries in BC which produce this blend in commercial quantities, whereas Gewürtztraminer and Riesling are produced fairly widely, and are well adapted to this northern climate.

The Riesling was grown in our Hainle vineyard from our old vine Riesling planted in 1972; the Gewürtztraminer was grown at our Deep Creek Vineyard 3 km south of our winery, planted in 2001. Both vineyards are operated according to organic standards. The only spray applied is elemental sulphur to control powdery mildew, and occasional spot sprays of soap to control leafhoppers. Hainle Vineyards' cellar practices and Vineyards are certified organic (PACS certification # T-16-412 and comply to internationally accepted organic food processing guidelines and in compliance to our family wine purity law of 1856.

At harvest the grapes had an average sugar content of 23.8% sugar (technically "late harvest" fruit). The fruit spent 12 hours on the skins after crushing. The wine was fully fermented to complete dryness (1 g/l residual sugar) in stainless steel tanks, and then spent about 9 months on the lees.

The wine has aromas suggesting tropical or soft fruit from the Gewürtztraminer, with hints of grapefruit and citrus which come from the Riesling. It is full and quite soft in the mouth, although there is still sufficient acidity in the wine to give it backbone and structure. It is drinking well now, but will hold in the cellar for at least another 10 years. As this variety ages, beautifully rich nut character develops and the texture becomes more honeyed and oily on the palate.

The G2 Gewürtztraminer/Riesling is an excellent choice with mildly sweet/spicy dishes such as light curries, grilled seafood or poultry, dried fruits or with sweeter vegetables like yams, squash and carrots.

Harvest	October 4th 2009
Avg.sugar	23.5 Brix
Bottling	May 01 2012
Cases	250
Alc/Vol	13.5 %
Residual sugar	1.5 g/l
Acid	7.2 g/l
Cellar Potential	10 years