2025 Gewurztraminer

VQA Niagara Peninsula

FIELDING
ESTATE WINERY

Tasting Notes

This Gewurztraminer has expressive notes of mango, grapefruit, lychee and pineapple which are complemented by spice and floral undertones. It is off-dry and rich on the palate, with exceptional balance and a long, pleasant finish.

Winemaking Notes

After harvesting, grapes were soaked prior to a slow press cycle, yielding intense and aromatic juice. Following a cold fermentation in stainless steel, the wine was halted with some residual sugar on the palate to compliment the expressive flavours that developed on the palate. Filtered and bottled in early 2024 to help capture the varietal character.

Food Pairings

Gewurztraminer is an excellent pairing with a variety of different types of cuisine. Pair with Indian, Thai or middle Eastern cuisine and anything with a little bit of heat. It also pairs well with roasted meats such as chicken, pork and turkey.

Varietal Composition: Gewurztraminer 100%
Appellation: VQA Niagara Peninsula
Cooperage: Fermented and aged in stainless steel
Alcohol: 12.5%
Residual Sugar: 12.5g/l



LCBO #: +56224
Retail: $21.95

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