



QUAILS' GATE

2016 FORTIFIED VINTAGE FOCH

WINE STYLE

The label reflects our Stewart Family legacy and is a tribute to our Grandfather "Poppa Dick". This port-style wine has rich concentrated flavours on the palate while the aromas captivate and provide the elegant port like characters we all love.

TASTING & PAIRING

Dark and intensely coloured, the wine opens with aromas of cherry, raisin, fig, chocolate and candied orange rind. The palate is sweet, rich and smooth with notes of cherry, fig and mulling spices leading to a long, decadent finish. We recommend pairing with dark chocolate truffles, sticky toffee pudding or a cheese platter with blue cheese and candied nuts.

WINEMAKING

The Fortified Vintage Foch was made in the traditional port style using very ripe Maréchal Foch grapes harvested from our mature estate vineyards. The grapes are picked at an exceptionally ripe stage and are fermented in stainless steel tanks and fortified with a spirit made locally at Okanagan Spirits using our Maréchal Foch grapes. This port styled wine was aged for 18 months in oak barrels before bottling.



TECHNICAL NOTES

Alc. by volume:	18%
Total acidity:	6.6 g/l
Residual sweetness:	76.8 g/l
Sweetness code:	9
SKU code:	638148
UPC code:	778856316216
Date bottled:	May 2018
Case volume:	507



QUAILS' GATE

2015 FORTIFIED VINTAGE FOCH

WINE STYLE

The label reflects our Stewart Family legacy and is a tribute to our Grandfather "Poppa Dick". This port-style wine has rich concentrated flavours on the palate while the aromas captivate and provide the elegant port like characters we all love.

TASTING & PAIRING

With a deep purple colour, the 2015 vintage opens with a rich nuttiness along with notes of dark cherry, chocolate and espresso. On the palate it is soft and sweet with flavours of Christmas cake, mulling spice, orange zest and cranberries. We recommend pairing with chocolate truffles, sticky toffee pudding or a decadent cheese platter with lots of blue cheese and candied nuts.

WINEMAKING

The Fortified Vintage Foch was made in the traditional port style using very ripe Maréchal Foch grapes harvested from our mature estate vineyards. The grapes are picked at an exceptionally ripe stage, fermented in stainless steel tanks and fortified with a spirit made locally at Okanagan Spirits using our Maréchal Foch grapes. This port styled wine was aged for 18 months in oak barrels before bottling.



TECHNICAL NOTES

Alc. by volume:	17.5%
Total acidity:	7.1 g/l
Residual sweetness:	79 g/l
Sweetness code:	9
SKU code:	638148
UPC code:	778856315219
Date bottled:	June 2017
Case volume:	650



QUAILS' GATE

2014 FORTIFIED VINTAGE FOCH

WINE STYLE

The label reflects the Stewart Family's legacy, and is a tribute to their Grandfather "Poppa Dick". This port-style wine is made to allow you to enjoy a wine that provides reflection on the days events. Rich concentrated flavours dominate the palate while the aromas captivate and provide the elegant port like characters we all love.

TASTING & PAIRING

Dark and intensely colored, the 2014 vintage opens with a complex array of dark mulled fruits, baking spices and chocolate covered raisins. The palate has a rich, sweet mouth-feel with ripe black cherry and kirsch on a long succulent finish. We recommend pairing with chocolate truffles, figs and ginger nut cake. Blue cheese would also be a delightful match.

WINEMAKING

This Fortified Vintage Foch was made in the traditional port style using very ripe Maréchel Foch grapes harvested in September 2013. The grapes are picked at an exceptionally ripe stage and are fermented in stainless steel tanks and fortified with a spirit made for us by Okanagan Spirits using the pomace left from our Foch winemaking. This port styled wine was aged for 18 months in oak barrels before bottling.



TECHNICAL NOTES

Alc. by volume:	18 %
Total acidity:	6.6 g/l
Residual sweetness:	55 g/l
Sweetness code:	9
SKU code:	638148
UPC code:	778856314212
Date bottled:	June 2016
Case volume:	410



QUAILS' GATE

2013 FORTIFIED VINTAGE FOCH

WINE STYLE

The label reflects the Stewart Family's legacy and is a tribute to their Grandfather, affectionately known as "Poppa Dick". This port-style wine was made to enjoy while reflecting on the day's events. Rich, concentrated flavours dominate the palate while the aromas captivate and provide those elegant port-like characters we love.

TASTING & PAIRING

Our Fortified Vintage Foch is a true crowd-pleaser. Dark and intensely colored, the 2013 vintage opens with a complex array of dark, berried compote, chocolate, coffee and spice. On the palate, expect a rich, sweet mouth-feel with ripe black fruits, raisins and bittersweet chocolate. We recommend pairing with Black Forest cake or a cheese platter of Roquefort, Gorgonzola and Stilton, garnished with an assortment of dried fruit and nuts.

WINEMAKING

This Fortified Vintage Foch was made in the traditional port-style using very ripe Marechal Foch grapes harvested in September 2013. The grapes are picked at an exceptionally ripe stage and are fermented in stainless steel tanks and fortified with a spirit made from Marechal Foch grapes. This port-styled wine was aged for 18 months in oak barrels before bottling.



TECHNICAL NOTES

Alc. by volume:	18 %
Total acidity:	5.5 g/l
Residual sweetness:	84 g/l
Sweetness code:	9
SKU code:	638148
UPC code:	778856313215
Date bottled:	May 2015
Case volume:	420



QUAILS' GATE

2012 FORTIFIED VINTAGE FOCH

WINE STYLE

The label reflects the Stewart Family's legacy and is a tribute to their Grandfather, affectionately known as "Poppa Dick". This port-style wine was made to enjoy while reflecting on the day's events. Rich, concentrated flavours dominate the palate while the aromas captivate and provide those elegant port-like characters we love.

TASTING & PAIRING

A wonderful after-dinner wine to toast a special occasion or sip by a warm fire, our Fortified Vintage Foch is the perfect finish to a perfect evening. On the nose, one gets blueberry compote and orange marmalade. On the palate, rich and round with quince, baked blueberry and vanilla confectionary. This wine will pair well with salted caramel ice cream or pecorino, Comté and aged white cheddar platter with artisanal crackers fresh from the oven.

WINEMAKING

This Fortified Vintage Foch was made in the traditional port-style using very ripe Marechal Foch grapes harvested in October 2012. The grapes are picked at an exceptionally ripe stage and are fermented in stainless steel tanks and fortified with neutral spirit. This port-styled wine was aged for 18 months in oak barrels before bottling.



TECHNICAL NOTES

Alc. by volume:	18 %
Total acidity:	6 g/l
Residual sweetness:	96 g/l
Sweetness code:	9
SKU code:	638148
UPC code:	778856312218
Date bottled:	June 2014
Case volume:	394



QUAILS' GATE

2011 FORTIFIED VINTAGE FOCH

WINE STYLE

The label reflects the Stewart Family's legacy and is a tribute to their Grandfather, affectionately known as "Poppa Dick". This port-style wine was made to enjoy while reflecting on the day's events. Rich, concentrated flavours dominate the palate while the aromas captivate and provide those elegant port-like characters we love.

TASTING & PAIRING

Aromas of coffee, mocha and dark chocolate mingle with dark fruits and complex Foch notes. A rich, round palate with residual fruit sweetness and fine-grain tannins make this a great after-dinner crowd pleaser. Enjoy as is or pair with stronger cheeses such as a Comté or Gruyère and rich chocolate desserts.

WINEMAKING

This Fortified Vintage Foch was made in the traditional port-style using very ripe Marechal Foch grapes harvested in October 2011. The grapes are picked at an exceptionally ripe stage and are fermented in stainless steel tanks and fortified with neutral spirit. This port-style wine was aged for 18 months in oak barrels before bottling.



TECHNICAL NOTES

Alc. by volume:	18 %
Total acidity:	6.6 g/l
Residual sweetness:	81 g/l
Sweetness code:	9
SKU code:	638148
UPC code:	778856311211
Date bottled:	June 2013
Case volume:	375



QUAILS' GATE

2010 FORTIFIED VINTAGE FOCH

WINE STYLE

The label reflects the Stewart Family's legacy and is a tribute to their Grandfather, affectionately known as "Poppa Dick". This port-style wine was made to enjoy while reflecting on the day's events. Rich, concentrated flavours dominate the palate while the aromas captivate and provide those elegant port-like characters we love.

TASTING & PAIRING

Aromas of coffee, mocha and dark chocolate mingle with dark fruits and complex Foch notes. A rich, round palate with residual fruit sweetness and fine-grain tannins make this a great after-dinner crowd pleaser. Enjoy as is, or pair it with strong cheeses and rich chocolate desserts.

WINEMAKING

This Fortified Vintage Foch was made in the traditional port-style using very ripe Marechal Foch grapes harvested in October 2010. The grapes are picked at an exceptionally ripe stage and are fermented in stainless steel tanks and fortified with neutral spirit. This port-style wine was aged for 18 months in oak barrels before bottling.



TECHNICAL NOTES

Alc. by volume:	18 %
Total acidity:	7.2 g/l
Residual sweetness:	88 g/l
Sweetness code:	9
SKU code:	638148
UPC code:	778856310214
Date bottled:	June 2012
Case volume:	390



QUAILS' GATE

2009 FORTIFIED VINTAGE FOCH

WINE STYLE

The label reflects the Stewart Family's legacy and is a tribute to their Grandfather, affectionately known as "Poppa Dick". This port-style wine was made to enjoy while reflecting on the day's events. Rich, concentrated flavours dominate the palate while the aromas captivate and provide those elegant port-like characters we love.

TASTING & PAIRING

The Marachel Foch grapes, picked at an exceptionally ripe stage, were fermented in stainless steel tanks, then fortified with neutral spirits. This port-style wine was aged for 12 months in oak barrels before bottling. Our Fortified Vintage Foch possesses aromas of coffee, mocha and dark chocolate, mingled with dark fruits and complex Foch notes. Enjoy as is, or pair it with stronger cheese and rich chocolate desserts.

WINEMAKING

The 2009 Fortified Vintage Foch was made in traditional port-style using very ripe Marechal Foch grapes harvested in 2009 from Quails' Gate Estate vineyards. Aged in oak for over 24 months, this wine will benefit from bottle aging, with optimal drinking through to 2016.



TECHNICAL NOTES

Varietal Blend:	100% Marechal Foch
Alc. by volume:	19.6 %
Total acidity:	8.5 g/l
Residual sweetness:	75 g/l
Sweetness code:	8
SKU code:	-
UPC code:	778856309218
Date bottled:	June 2011
Case volume:	2000



QUAILS' GATE

2008 FORTIFIED VINTAGE FOCH

WINE STYLE

The label reflects the Stewart Family's legacy and is a tribute to their Grandfather, affectionately known as "Poppa Dick". This port-style wine was made to enjoy while reflecting on the day's events. Rich, concentrated flavours dominate the palate while the aromas captivate and provide those elegant port-like characters we love.

TASTING & PAIRING

The Foch grapes, picked at an exceptionally ripe stage, were fermented in stainless steel tanks, then fortified with neutral spirits. This port-style wine was aged for 12 months in oak barrels before bottling. Our Fortified Vintage Foch possesses aromas of coffee, mocha and dark chocolate, mingling with dark fruits and complex Foch notes. Enjoy as is, or pair it with stronger cheese and rich chocolate desserts.

WINEMAKING

The 2008 Fortified Vintage Foch was made in traditional port-style using very ripe Marechal Foch grapes harvested in 2008 from Quails' Gate estate vineyards. Aged in oak for over 24 months, this wine is meant to age for at least ten years.



TECHNICAL NOTES

Varietal Blend:	100% Marechal Foch
Alc. by volume:	19.0 %
Total acidity:	6.6 g/l
Residual sweetness:	75 g/l
Sweetness code:	8
SKU code:	639685
UPC code:	778856308211
Date bottled:	September 2010
Case volume:	542 (375ml)