

QUAILS' GATE

Okanagan Valley



QUAILS' GATE 2015 CABERNET SAUVIGNON

WINE STYLE.....

Our Cabernet Sauvignon is made to produce a wine that is balanced and complex, with a lush mouthfeel and a long smooth finish.

TASTING NOTES.....

Deep purple in the glass, this wine has lovely aromas of cassis, tobacco, anise and vanilla. On the palate it has a rich mouthfeel with lively tannins and characteristic notes of blackcurrant, black cherry, cocoa and leather. We suggest decanting for an hour or two prior to serving to enhance your experience.

PERFECT PAIRINGS.....

A versatile wine that will pair nicely with rack of lamb grilled steak, braised red meats and hard cheeses.

WINEMAKING.....

2015 was a very warm growing season and provide the perfect conditions for Cabernet Sauvignon. The grapes were harvested in October from our estate vineyards on the slopes of Mount Boucherie Handpicked and fermented with indigenous yeasts for 28 days, the wine was then aged in French oak for 18 months.

TECHNICAL NOTES

Alc. by volume: 14%
Total acidity: 6.1 g/l
Residual sweetness: <1.0 g/l
Sweetness code: 0
SKU code: 639617
UPC code: 778856115222
Date bottled: June 2017
Case volume: 1,900

CELLARING NOTES: Enjoy now until 2024.