



STEWART FAMILY RESERVE

2015 STEWART FAMILY RESERVE CHARDONNAY

WINE STYLE.....

As our flagship white wine at Quails' Gate, our Stewart Family Reserve Chardonnay has a reputation for its quality and consistency, and the 2015 is no exception. It is rich with a palate bursting with vibrant orchard fruit and an elegant creamy charm.

TASTING NOTES.....

Our 2015 vintage is brimming with ripe orchard fruits of apple, pear and peach, and hints of vanilla, spice and butter. It is very well balanced with alluring fruit aromas, a refreshing acidity and lingering stony minerality. We suggest serving lightly chilled (10 to 12° C), slightly warmer than most white wines, to fully enjoy its elegance.

PERFECT PAIRINGS.....

Pair alongside rich seafood dishes, such as BC Halibut, lobster with butter and bacon wrapped scallops. Excellent with roast chicken and creamy cheeses too.

WINEMAKING.....

The fruit is sourced from the best blocks on the volcanic Boucherie slopes above the property. This Chardonnay is 100% barrel fermented in quality French oak, of which 60% were new. Battonage and full malolactic fermentation were carried out to enhance the mid palate and give the wine its rich, creamy character.

TECHNICAL NOTES

Alc. by volume: 14.5%
Total acidity: 5.6 g/l
Residual sweetness: 3.0 g/l
Sweetness code: 0
SKU code: 639641
UPC code: 778856215014
Date bottled: August 2016
Case volume: 2345 (6/case)

CELLARING NOTES: Enjoy now until 2025.

