

QUAILS' GATE

Okanagan Valley



SILVER

WINEALIGN

NATIONAL WINE AWARDS
OF CANADA

QUAILS' GATE 2017 LATE HARVEST TOTALLY BOTRYTIS AFFECTED OPTIMA

WINE STYLE.....

For more than 25 years Quails' Gate has become known for this wonderfully unique dessert wine. Our Optima grapes are grown at the base of the Quails' Gate Estate vineyards where the proximity to the lake encourages a micro flora known as Botrytis Cinerea or Noble Rot to grow on the ripe grapes, which concentrates the flavours and intensifies the sugars to produce a Sauterne-style wine.

TASTING NOTES.....

Medium lemon in colour, this wine is decadent and complex. With a pronounced intensity on the nose, expect bright notes of peach, apricot, summer blossoms and almonds. On the palate, the wine is lusciously sweet with notes of orange zest and stone fruit that are beautifully balanced with vibrant acidity and a long, citrus finish.

PERFECT PAIRINGS.....

We recommend pairing this wine with summer fruit-based desserts, such as peach cobbler. This would be delicious with blue cheese and rich pâté, such as foie gras.

WINEMAKING.....

The 2017 growing season ended with above average humidity, which provided the ideal conditions for botrytis. Unlike 2016, this year the botrytis was able to fully dehydrate and concentrate the Optima grapes to 36 Brix, thus allowing us to make a Totally Botrytis Affected wine. The fruit was whole cluster pressed slowly to extract all the sugars and flavours the botrytis developed in the grapes. The resulting juice went through spontaneous fermentation in a combination of stainless steel tanks and neutral oak barrels to give the finished wine added complexity and mouthfeel.

TECHNICAL NOTES

Alc. by volume: 10.5%
Total acidity: 10.8 g/l
Residual sweetness: 164.1 g/l
Sweetness code: 10
SKU code: 390328
UPC code: 778856317091
Date bottled: February 2018
Case volume: 791

CELLARING NOTES: Enjoy now or age until 2025