

# QUAILS' GATE

*Okanagan Valley*



## QUAILS' GATE 2017 RIESLING ICEWINE

### WINE STYLE.....

A true Canadian treasure, Icewine can only be produced when the temperatures plunge below – 8°C (17.6°F) and the grapes naturally freeze on the vine. The resulting juice is lusciously sweet, but also beautifully balanced with the vibrant natural acidity that BC wines have become known for.

### TASTING NOTES.....

Bright aromas of mango, pear, honey and marzipan lead you into a decadently sweet palate of stewed pear and guava. The wine is beautifully balanced with lively acidity and a mouth-watering finish.

### PERFECT PAIRINGS.....

Serve well chilled with panna cotta, tarte tatin or a cheese platter with an array of creamy and blue cheeses.

### WINEMAKING.....

Our small lot production of Icewine was hand harvested overnight at – 11°C on November 7, 2017 at Fipke Vineyard in East Kelowna. Picked at 36.4 brix, the naturally frozen clusters were pressed prior to being fermented in barrel for 6 weeks.

### TECHNICAL NOTES

Alc. by volume: 10.5 %  
Total acidity: 12.3 g/l  
Residual sweetness: 200 g/l  
Sweetness code: 10  
SKU code: 851337  
UPC code: 778856317176  
Date bottled: May 2018  
Case volume: 694