

QUAILS' GATE

Okanagan Valley



QUAILS' GATE 2018 CHENIN BLANC

WINE STYLE.....

From its Loire Valley origins in France, to the Okanagan Valley, this vinifera grape has flourished on our estate for more than 20 years. This wine is complex with beautiful bright acidity, lovely mid-palate texture, and a long, refreshing finish.

TASTING NOTES.....

Pale lemon in the glass, bright notes of citrus, apple, pear, quince and hay mingle together on the nose. The palate is dry with flavours of zesty citrus, and a characteristic stony minerality.

PERFECT PAIRINGS.....

This wine is made for fresh, sustainable, BC seafood, including freshly shucked oysters on the half shell, clams and mussels.

WINEMAKING.....

Sourced from our Quails' Gate Estate and Osoyoos vineyards, our 2018 Chenin Blanc is a blend of 92% Chenin Blanc and 8% Sauvignon Blanc.

After harvest, the Chenin Blanc grapes were whole bunch pressed. We separated the free-run juice for cold fermentation in 75% stainless steel tanks and 25% in neutral French oak barrels and a combination of new and old 500 litre puncheons.

TECHNICAL NOTES

Alc. by volume: 13.2%
Total acidity: 6.9 g/l
Residual sweetness: <1.0 g/l
Sweetness code: 0
SKU code: 391854
UPC code: 778856118032
Date bottled: April 2019
Case volume: 3900

CELLARING NOTES: Enjoy now to 2024.