

QUAILS' GATE

Okanagan Valley



QUAILS' GATE

2018 GEWÜRZTRAMINER

WINE STYLE.....

Charming, approachable and food-friendly, our Gewürztraminer is the most fruit forward varietal in our portfolio.

TASTING NOTES.....

On the nose, expect pronounced notes of lychee, rosewater and pear. The wine is off-dry on the palate with flavours of grapefruit, papaya and citrus, with a touch of ginger spice on the finish.

PERFECT PAIRINGS.....

A versatile food wine, this wine is not only a perfect patio sipper, but also pairs well with roasted turkey, or exotic dishes such as Moroccan vegetable curry or Chicken Tikka Masala.

WINEMAKING.....

The grapes were hand-harvest in October and cold-fermented. The majority of the fermentation occurred in stainless steel tanks, however, a small portion underwent barrel fermentation to add texture and complexity to the palate.

TECHNICAL NOTES

Alc. by volume: 13.5%
Total acidity: 2.8 g/l
Residual sweetness: 5.5 g/l
Sweetness code: 0
SKU code: 585745
UPC code: 778856418063
Date bottled: February 2019
Case volume: 5,900

CELLARING NOTES: Enjoy now.