

QUAILS' GATE

Okanagan Valley



QUAILS' GATE 2018 DRY RIESLING

WINE STYLE.....

This vintage is another classic example of our Quails' Gate Riesling. It is crisp, dry and refreshing with wonderfully balanced acidity. True Riesling lovers will appreciate this wine's cellaring potential which will allow the acids to soften over time and integrate with the rich Riesling flavours.

TASTING NOTES.....

The wine is dry, vibrant and zesty. On the nose you will find aromas of intense lime, orange blossom, Granny Smith apple and wet stones. The well balanced palate combines powerful citrus flavours and orchard fruit, leading to a long, refreshing finish.

PERFECT PAIRINGS.....

Enjoy this wine with ceviche, crab cakes topped with apple and fennel slaw, salmon sashimi, chicken picatta or summer salads with citrus vinaigrette.

WINEMAKING.....

Our Riesling was selectively harvested with a combination of early and late pickings from our East and West Kelowna vineyards. The young fruit helped bring acidity and freshness, whilst the grapes from the second pick created a rounder nectarine and tangerine to its profile.

The wine was whole cluster pressed and racked and then underwent a long, cool, controlled ferment for over 4 weeks. This slow ferment and the use of stainless steel tanks have enhanced the aromatics and vibrant fruit flavours in the finished wine.

TECHNICAL NOTES

Alc. by volume: 13.0%
Total acidity: 8.0 g/l
Residual sweetness: 4.7 g/l
Sweetness code: 0
SKU code: 308312
UPC code: 778856118025
Date bottled: February 2019
Case volume: 3,600

CELLARING NOTES: Enjoy now, until 2023.