



QUAILS' GATE

2016 OLD VINES FOCH RESERVE

WINE STYLE

The Old Vines Foch Reserve has developed an almost cult like status over the past decade. This big bold red is made with fruit that our father Richard Stewart Jr. planted at Quails' Gate more than 50 years ago. These old vines produce intense fruit with amazing complexity and intensity.

TASTING & PAIRING

Deep ruby in colour, the wine opens with intense aromas of dark fruit, coffee, cigar box and hints of toasted coconut and roasted meat. On the palate, the wine is smooth, rich and full bodied with subtle tannins and juicy acidity. Notes of vanilla, cherries and tobacco lead to a long, bright finish. Try pairing with bold, hearty dishes including roasted game meats such as bison short ribs or wine braised lamb shanks.

WINEMAKING

Harvested in early October, this classic Maréchal Foch is made from vines planted more than 50 years ago at Quails' Gate estate vineyard. A French hybrid with very small compact berries, it combines new and old world wine styles with bright intense, dark fruits and earthy notes. 2016 was a warm, steady which led to beautifully clean, concentrated fruit flavours. Fermented with vigorous French yeast strains and matured in spicy new American oak barrels, this wine will improve and reward careful cellaring up until 2025.



TECHNICAL NOTES

Alc. by volume:	14 %
Total acidity:	6.4 g/l
Residual sweetness:	< 1.0 g/l
Sweetness code:	0
SKU code:	639666
UPC code:	778856216219
Date bottled:	June 2018
Case volume:	1424 (6/case)



QUAILS' GATE

2015 OLD VINES FOCH RESERVE

WINE STYLE

The Old Vines Foch Reserve has developed an almost cult-like status over the past decade. This big, bold red is made with fruit that our father, Richard Stewart Jr., planted at Quails' Gate some 50 years ago. The vines might be old but they produce wines with amazing complexity and intensity.

TASTING & PAIRING

The 2014 is typically dark and inky with a complex array of aromas and flavors. Expect intense black cherry fruit, coffee, chocolate, clove, vanilla and hints of smoked meat and toasty oak. The palate is smooth, rich and full bodied with velvety tannins and a long finish. We suggest pairing with venison, smoked brisket or braised red meats.

WINEMAKING

Harvested in early October, this classic Maréchal Foch is made from 60-year-old vines grown at Quails' Gate estate vineyard. A French hybrid with very small compact berries, it combines New and Old World wine styles with bright, intense, dark fruits and earthy notes. This site provides maximum heat during the growing season and produces a very ripe, concentrated fruit. Fermented with vigorous French yeast strains and matured in spicy new American oak barrels, this wine will improve and reward careful cellaring up until 2020.



TECHNICAL NOTES

Alc. by volume:	14.5 %
Total acidity:	7.6 g/l
Residual sweetness:	1.6 g/l
Sweetness code:	0
SKU code:	639666
UPC code:	778856215212
Date bottled:	June 2017
Case volume:	1500 (6/case)



QUAILS' GATE

2014 OLD VINES FOCH RESERVE

WINE STYLE

The Old Vines Foch Reserve has developed an almost cult-like status over the past decade. This big, bold red is made with fruit that our father, Richard Stewart Jr., planted at Quails' Gate some 50 years ago. The vines might be old but they produce wines with amazing complexity and intensity.

TASTING & PAIRING

The 2014 is typically dark and inky with a complex array of aromas and flavors. Expect intense black cherry fruit, coffee, chocolate, clove, vanilla and hints of smoked meat and toasty oak. The palate is smooth, rich and full bodied with velvety tannins and a long finish. We suggest pairing with venison, smoked brisket or braised red meats.

WINEMAKING

Harvested in early October, this classic Maréchal Foch is made from 60-year-old vines grown at Quails' Gate estate vineyard. A French hybrid with very small compact berries, it combines New and Old World wine styles with bright, intense, dark fruits and earthy notes. This site provides maximum heat during the growing season and produces a very ripe, concentrated fruit. Fermented with vigorous French yeast strains and matured in spicy new American oak barrels, this wine will improve and reward careful cellaring up until 2020.

TECHNICAL NOTES

Alc. by volume:	14.5 %
Total acidity:	7.6 g/l
Residual sweetness:	1.6 g/l
Sweetness code:	0
SKU code:	639666
UPC code:	778856214215
Date bottled:	June 2016
Case volume:	1550



QUAILS' GATE

2013 OLD VINES FOCH RESERVE

WINE STYLE

Old Vines Foch Reserve is made with fruit from nearly fifty-year-old vines that Richard Stewart Jr. planted at Quails' Gate Estate vineyard. Uniquely Quails' Gate, this classic is a single vineyard, small-lot wine. It is a big, juicy, jammy wine, well-balanced with subtle tannins and bright acidity.

TASTING & PAIRING

The 2013 is typically dark and inky with a complex array of aromas and flavors. Expect intense black fruit, meat, coffee, smoke, vanilla, spice and dark chocolate interwoven around a core of toasty oak. The palate is smooth, rich and full bodied, with polished tannins and a long finish. We suggest pairing with a chargrilled ribeye steak, smoked beef brisket or rich winter stews.

WINEMAKING

Harvested in early October, this classic Marechal Foch is made from nearly fifty-year-old vines grown at Quails' Gate estate vineyard. A French hybrid with very small compact berries, it combines New and Old World wine styles with bright, intense, dark fruits and earthy notes. This site provides maximum heat during the growing season and produces a very ripe, concentrated fruit. Fermented with vigorous French yeast strains and matured in spicy new American oak barrels, this wine will improve and reward careful cellaring up until 2020.



TECHNICAL NOTES

Alc. by volume:	14 %
Total acidity:	6.8 g/l
Residual sweetness:	0.6 g/l
Sweetness code:	0
SKU code:	639666
UPC code:	778856213218
Date bottled:	May 2015
Case volume:	1345 (6/case)



QUAILS' GATE

2012 OLD VINES FOCH RESERVE

WINE STYLE

Old Vines Foch Reserve is made with fruit from nearly fifty-year-old vines that Richard Stewart Jr. planted at Quails' Gate Estate vineyard. Uniquely Quails' Gate, this classic is a single vineyard small-lot wine. It is a big, juicy, jammy wine, well-balanced with subtle tannins and bright acidity.

TASTING & PAIRING

We love the personality of this wine! Ripe, red cherry notes are interlaced with clove, campfire and delectable notes of salami. On the palate, this wine demonstrates cherry cola, cocoa and spice. The 2012 Old Vines Foch Reserve has wonderful length, great structure and delivers on taste for all that revere this robustly-colored, but light-bodied wine. Try something exotic and pair with lamb kebab or moussaka. Of course, the BBQ is always a wonderful pairing for Old Vines Foch Reserve and it never fails to impress.

WINEMAKING

Harvested in early October, this classic Marechal Foch is made from nearly fifty-year-old vines grown at Quails' Gate estate vineyard. A French hybrid with very small compact berries, it combines New and Old world wine styles with bright, intense, dark fruits and earthy notes. This site provides maximum heat during the growing season and produces a very ripe, concentrated fruit. Fermented with vigorous French yeast strains and matured in spicy new American oak barrels, this wine will improve and reward careful cellaring for up to five years.



TECHNICAL NOTES

Alc. by volume:	14.5 %
Total acidity:	6.3 g/l
Residual sweetness:	2.3 g/l
Sweetness code:	0
SKU code:	639666
UPC code:	778856212211
Date bottled:	June 2014
Case volume:	1200



QUAILS' GATE

2011 OLD VINES FOCH RESERVE

WINE STYLE

Old Vines Foch Reserve is made with fruit from nearly fifty-year-old vines that Richard Stewart Jr. planted at Quails' Gate Estate vineyard. Uniquely Quails' Gate, this classic is a single vineyard small-lot wine. It is a big, juicy, jammy wine, well-balanced with subtle tannins and bright acidity.

TASTING & PAIRING

This flavoursome wine displays dark berries mingled with chocolate, mocha and spicy toasted oak and a savory, gamey edge. Soft, ripe tannins linger while the palate remains full with rich, sweet and sour notes. Try this wine with blood orange and fig braised lamb shanks or grilled bison rib-eye and savoury blackberry relish.

WINEMAKING

Harvested in early October, this classic Marechal Foch is made from nearly fifty-year-old vines grown at Quails' Gate Estate vineyard. Foch has small compact berries on the vine that will convey New World bright, intense dark fruits with Old World earthy undertones. Thankfully, our unique Estate site provides optimal heat during the growing season, producing very ripe, concentrated fruit. Fermented with vigorous French yeast strains and matured in spicy new American oak barrels, our Old Vines Foch Reserve develops beautifully upon cellaring for up to five years.



TECHNICAL NOTES

Alc. by volume:	14.0 %
Total acidity:	7.3 g/l
Residual sweetness:	1.9 g/l
Sweetness code:	0
SKU code:	639666
UPC code:	778856211214
Date bottled:	June 2013
Case volume:	1400



QUAILS' GATE

2009 OLD VINES FOCH RESERVE

WINE STYLE

Harvested in October 2009, our Old Vines Foch Reserve is made with fruit handpicked from vines more than 45 years old and planted in Quails' Gate Estate Vineyard by Richard Stewart Jr. A French hybrid with very small compact berries, it combines Old and New World wine styles with bright acidity, intense dark fruit and complex earthy notes.

TASTING & PAIRING

Uniquely Quails' Gate, this cult classic is a single vineyard small-lot wine. This flavoursome wine boasts dark berry fruit mingled with chocolate mocha and spicy, smoky toast-y oak complimenting the overall gamey nature. Soft, plush, sweet, ripe tannins linger in the background and the palate is full with a rich sweet and sour attack and long, powerful finish. This wine pairs well with Angus beef rib-eye, cauliflower purée, new potatoes, buttered broccoli, and Marchand de Vins butter.

WINEMAKING

Fermented with vigorous French yeast strains and barrel aged for 18 months in new, 100 percent American Oak barrels, this wine will reward careful cellaring of up to five years.



TECHNICAL NOTES

Alc. by volume:	15 %
Total acidity:	7.5 g/l
Residual sweetness:	3.2 g/l
Sweetness code:	0
SKU code:	-
UPC code:	778856209211
Date bottled:	June 2011
Case volume:	2045 (6/case)



QUAILS' GATE

2008 OLD VINES FOCH RESERVE

WINE STYLE

Harvested in October 2008, our Old Vines Foch Reserve is made with fruit handpicked from 45-year-old vines planted in Quails' Gate Estate Vineyard by Richard Stewart Jr.

TASTING & PAIRING

Uniquely Quails' Gate, this cult classic is a single vineyard small-lot wine. It is a big, juicy, jammy wine, well balanced with subtle tannins and bright acidity. Cinnamon spice, candied cherry, bitter chocolate and tobacco combine to compliment the overall gamey nature of this variety. Try this wine with grilled game meat or a rib-eye steak. Stock up early to ensure continued enjoyment of this limited vintage.

WINEMAKING

A French hybrid with very small compact berries, it combines Old and New World wine styles with bright acidity, intense dark fruit and complex earthy notes. Fermented with vigorous French yeast strains and barrel aged for 18 months in new, 100 percent American Oak barrels. This wine will reward careful cellaring of up to five years.

TECHNICAL NOTES

Alc. by volume:	14.5 %
Total acidity:	6.5 g/l
Residual sweetness:	4.0 g/l
Sweetness code:	0
SKU code:	-
UPC code:	778856208214
Date bottled:	June 2010
Case volume:	1708 (6/case)



QUAILS' GATE

2008 OLD VINES FOCH RESERVE

WINE STYLE

Harvested in October 2008, our Old Vines Foch Reserve is made with fruit handpicked from 45-year-old vines planted in Quails' Gate Estate Vineyard by Richard Stewart Jr.

TASTING & PAIRING

Uniquely Quails' Gate, this cult classic is a single vineyard small-lot wine. It is a big, juicy, jammy wine, well balanced with subtle tannins and bright acidity. Cinnamon spice, candied cherry, bitter chocolate and tobacco combine to compliment the overall gamey nature of this variety. Try this wine with grilled game meat or a rib-eye steak. Stock up early to ensure continued enjoyment of this limited vintage.

WINEMAKING

A French hybrid with very small compact berries, it combines Old and New World wine styles with bright acidity, intense dark fruit and complex earthy notes. Fermented with vigorous French yeast strains and barrel aged for 18 months in new, 100 percent American Oak barrels. This wine will reward careful cellaring of up to five years.



TECHNICAL NOTES

Alc. by volume:	14.5 %
Total acidity:	6.5 g/l
Residual sweetness:	4.0 g/l
Sweetness code:	0
SKU code:	-
UPC code:	778856208214
Date bottled:	June 2010
Case volume:	1708 (6/case)