



QUAILS' GATE

2015 CABERNET SAUVIGNON

WINE STYLE

Our Cabernet Sauvignon is made to produce a wine that is balanced and complex, with a lush mouthfeel and a long smooth finish.

TASTING & PAIRING

Deep purple in the glass, this wine has lovely aromas of cassis, tobacco, anise and vanilla. On the palate it has a rich mouthfeel with lively tannins and characteristic notes of blackcurrant, black cherry, cocoa and leather. We suggest decanting for an hour or two prior to serving to enhance your experience. A versatile wine that will pair nicely with rack of lamb grilled steak, braised red meats and hard cheeses.

WINEMAKING

2015 was a very warm growing season and provide the perfect conditions for Cabernet Sauvignon. The grapes were harvested in October from our estate vineyards on the slopes of Mount Boucherie Handpicked and fermented with indigenous yeasts for 28 days, the wine was then aged in French oak for 18 months. Enjoy now until 2024.



TECHNICAL NOTES

Alc. by volume:	14 %
Total acidity:	6.1 g/l
Residual sweetness:	<1.0 g/l
Sweetness code:	0
SKU code:	639617
UPC code:	778856115222
Date bottled:	June, 2017
Case volume:	1900



QUAILS' GATE

2014 CABERNET SAUVIGNON

WINE STYLE

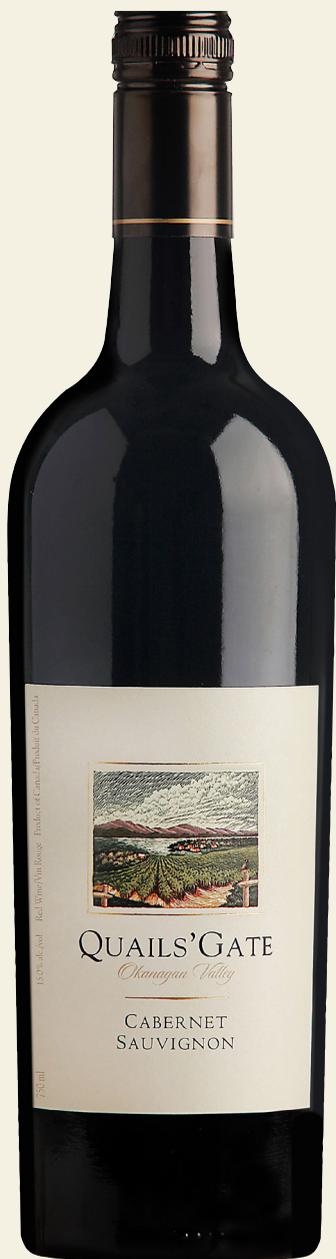
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TASTING & PAIRING

The 2014 vintage was a particularly good one with plenty of warmth and sunshine, ideal conditions for Cabernet Sauvignon. The resulting wine is smooth, rich and full bodied with notes of ripe black fruits, cassis, cocoa, spice and vanilla. The wine has a rich mouthfeel with nicely integrated tannins and a long finish. We suggest pairing with char grilled steak, roast lamb and other braised meats. Some aged hard cheeses also compliment this wine perfectly.

WINEMAKING

The grapes were harvested in October from our estate vineyards on the slopes of Boucherie Mountain surrounding Quails' Gate winery. Handpicked and fermented with indigenous yeasts for 28 days. Barrel aged for 18 months in French oak, this wine can be enjoyed right away but will reward careful cellaring up to 2022.



TECHNICAL NOTES

Alc. by volume:	14.5 %
Total acidity:	5.9 g/l
Residual sweetness:	0.2 g/l
Sweetness code:	0
SKU code:	639617
UPC code:	778856114225
Date bottled:	June, 2016
Case volume:	2580



QUAILS' GATE

2013 CABERNET SAUVIGNON

WINE STYLE

Our Cabernet Sauvignon is made to produce a wine that is balanced and complex, with a lush mouthfeel and a long smooth finish.

TASTING & PAIRING

Cassis blackcurrant, vanilla and mocha mingle to create elegant layers of flavour with gentle notes of plum and clove. This Cabernet Sauvignon has good structure with wonderful tannins creating an interesting wine that pairs well with roasted tenderloin of beef and herb roasted potatoes and beef marrow.

WINEMAKING

The grapes were harvested in October from our estate vineyards on the slopes of Boucherie Mountain surrounding Quails' Gate winery. Handpicked and fermented with indigenous yeasts for 28 days, this wine shows good extraction of velvety tannins. Barrel aged for 18 months in French oak this wine is ready to drink but will reward careful cellaring up until 2020 or 2023.



TECHNICAL NOTES

Alc. by volume:	14 %
Total acidity:	6.0 g/l
Residual sweetness:	0.2 g/l
Sweetness code:	0
SKU code:	639617
UPC code:	778856113228
Date bottled:	May, 2015
Case volume:	1500



QUAILS' GATE

2012 CABERNET SAUVIGNON

WINE STYLE

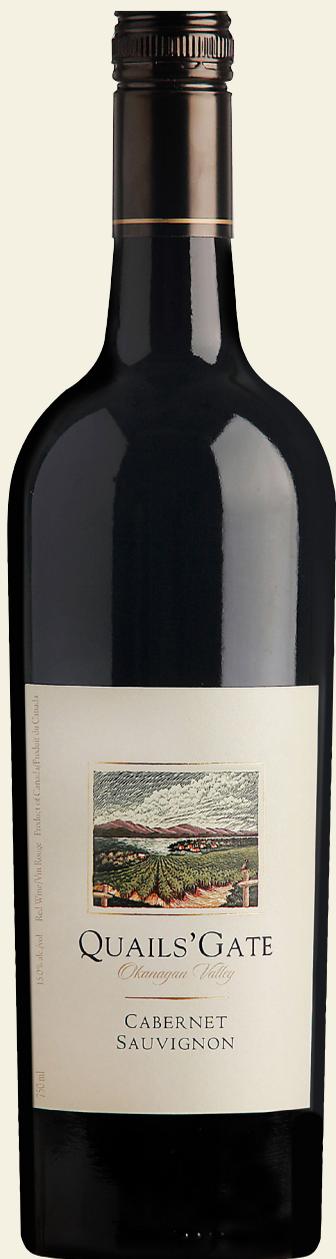
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TASTING & PAIRING

A very fruit-forward Cabernet from a remarkably warm vintage, tones of ripe raspberry jump from the glass and are mixed with accents of clove, vanilla and anise. Upon tasting, bramble, raspberry and black berry flavors combine into a full-bodied wine with medium length and a toasty, well integrated finish. This is a Cabernet that delivers! Pair it with Bison Rib eye or get creative with a pancetta and Reggiano pizza.

WINEMAKING

The grapes were harvested in October from our estate vineyards on the slopes of Boucherie Mountain surrounding Quails' Gate Winery. Handpicked and fermented on skins for 28 days, the wine was blended with a small amount of Merlot (9%) to balance tannins and a succulent mouthfeel. Barrel aged for 18 months in French and American oak, this wine will reward careful cellaring of up to 10 years



TECHNICAL NOTES

Alc. by volume:	14.5 %
Total acidity:	5.6 g/l
Residual sweetness:	1.8 g/l
Sweetness code:	0
SKU code:	639617
UPC code:	778856112221
Date bottled:	June, 2014
Case volume:	1100



QUAILS' GATE

2011 CABERNET SAUVIGNON

WINE STYLE

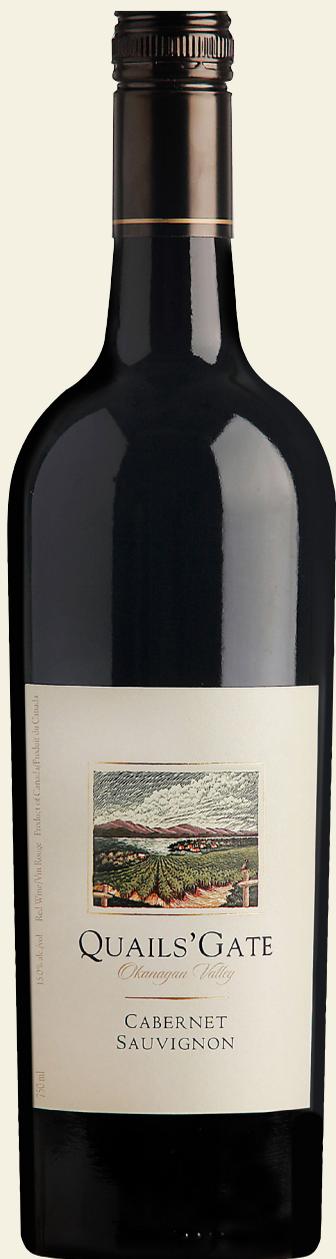
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TASTING & PAIRING

Rich colours, fragrant aromas of violet and elegant layers of plum, cassis and cocoa integrate with fine ripe tannins. Overlaying notes of licorice and toasty vanilla bean make the first sip irresistible. There is a savory edge giving complexity to the powerful finish. This wine is drinking well young and will continue to improve. This flavoursome wine pairs perfectly with coco and black pepper rubbed beef tenderloin or leg of roast lamb.

WINEMAKING

The grapes were harvested late in October from our estate vineyards on the slopes of Boucherie Mountain surrounding Quails' Gate Winery. Handpicked and fermented with indigenous yeasts for 28 days, this wine shows good extraction of velvety tannins. Barrel aged for 18 months in French and American oak this wine will reward careful cellaring.



TECHNICAL NOTES

Alc. by volume:	14 %
Total acidity:	7.5 g/l
Residual sweetness:	1.4 g/l
Sweetness code:	0
SKU code:	639617
UPC code:	778856111224
Date bottled:	June, 2013
Case volume:	1100



QUAILS' GATE

2010 CABERNET SAUVIGNON

WINE STYLE

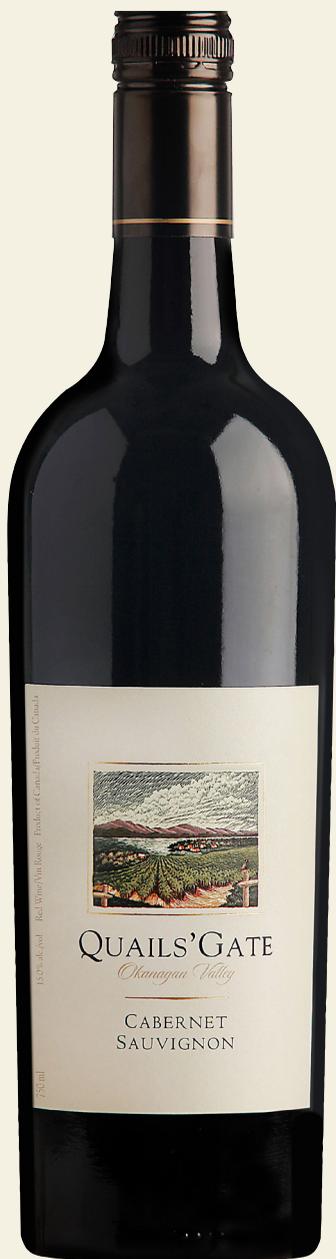
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TASTING & PAIRING

Deeply coloured with an attractive floral violet character overlaid with liquorice spice, plums and vanilla cream. This vintage offers an integrated palate of fine ripe tannins, sweet fruit and layers of toasty smoky oak. The savoury edge adds complexity to the powerful finish. This wine makes a terrific accompaniment to Bison or Caribou served with porcini mushroom and boulangère potato.

WINEMAKING

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TECHNICAL NOTES

Alc. by volume:	15 %
Total acidity:	6.3 g/l
Residual sweetness:	4.3 g/l
Sweetness code:	0
SKU code:	639617
UPC code:	778856110227
Date bottled:	June, 2012
Case volume:	1118