



QUAILS' GATE 2019 DRY RIESLING



STORY.....

Quails' Gate Dry Riesling is a celebration of this versatile grape and our unique terroir. Our Riesling vines are now more than 30 years old. These established roots extend deep into our ancient soils, giving characteristic minerality as well as greater intensity and complexity to the finished wine.

WINEMAKING.....

Another classic example of our Quails' Gate Riesling, the 2019 vintage is crisp, dry and refreshing with wonderfully balanced acidity. The fruit was whole cluster pressed and free run separated. A long, cool ferment in stainless steel tanks enhanced the aromatics of the wine and its vibrant fresh fruit character.

TASTING NOTES.....

Aromas of lime, green apple and apple blossom emerge first on the nose, with hints of blossom and white peach, and notes of wet slate. On the palate, the wine is dry, zesty and bright with lemon and lime peel, nectarine and peach and a long, refreshing stony finish.

PERFECT PAIRINGS.....

Enjoy this wine with fried or baked fish, ceviche, crab cakes topped with apple and fennel slaw, salmon sashimi, the classic Alsace Coq au Riesling and summer salad with citrus vinaigrette.

TECHNICAL NOTES

Alc. by volume: 12.5%
Total acidity: 7.5 g/l
Residual sugar: 2.9 g/l
pH: 3.1
SKU code: 308312
UPC code: 778856119022
Date bottled: March 2020

CELLARING NOTES: Ready to drink now, or age in your cellar for 5-8 years. With cellaring the wine will become more honeyed and complex.