



# QUAILS' GATE 2016 FORTIFIED VINTAGE FOCH



## WINEMAKING.....

This Fortified Vintage Foch is made in the traditional port-style using Maréchal Foch grapes from mature vines grown at our estate vineyard, and harvested exceptionally ripe. Fermentation occurs in stainless steel tanks, and the finished wine is fortified with a local spirit made using our Maréchal Foch grapes. Aged 18 months in oak barrels before bottling.

## WINE STYLE.....

The label reflects our Stewart Family legacy and is a tribute to our Grandfather "Poppa Dick". A port-style wine with rich concentrated flavours on the palate and captivating with elegant characteristics true to style.

## TASTING NOTES.....

Dark and intensely coloured, with aromas of cherry, raisin, fig, chocolate and candied orange rind. The palate is sweet, rich and smooth with notes of cherry, fig and mulling spices leading to a long, decadent finish.

## PERFECT PAIRINGS.....

We recommend enjoying this wine with dark chocolate truffles, sticky toffee pudding or a cheese platter with blue cheese and candied nuts.

## TECHNICAL NOTES

Alc. by volume: 18%  
Total acidity: 6.6 g/l  
Residual sweetness: 76.8 g/l  
Sweetness code: 9  
SKU code: 638148  
UPC code: 778856316216  
Date bottled: May 2018  
Case volume: 507

**CELLARING NOTES:** Enjoy now through 2025.