



QUAILS' GATE 2018 CABERNET SAUVIGNON



STORY.....

Cabernet Sauvignon is a fashionable and well known grape varietal. It produces intensely flavoured wines that have a great affinity with oak ageing and a wonderful ability to age. Hand harvested, largely at our estate vineyard with approximately one third of the grapes sourced from vineyards in the south Okanagan.

WINEMAKING.....

Cold soaked for 3 days with an average of 22 days on skins to develop a beautiful rich colour. During fermentation the juice received remontage or 'pumping over' twice a day to submerge the skins and further develop flavour and tannins. Aged in a mix of new and old oak for 18 months.

TASTING NOTES.....

Notes of cherry, licorice, cocoa nib and coffee, on the nose with hints of vanilla, molasses, cedar, lavender, sage brush, tobacco leaf and black pepper. A structured and full bodied wine with bold tannins and flavours of rich dark chocolate and cedar.

PERFECT PAIRINGS.....

Pair this wine alongside a good burger, roast or grilled lamb, a rare steak, and hard cheeses such as an aged cheddar or gouda. We recommend decanting this wine for an hour or so prior to drinking.

TECHNICAL NOTES

Alc. by volume: 14.0%
Total acidity: 5.5 g/l
Residual sugar: 0.3 g/l
pH: 3.84
SKU code: 639617
UPC code: 778856118223
Date bottled: May 2020

CELLARING NOTES: Enjoy now and through 2030.