



QUAILS' GATE

2019 LATE HARVEST BOTRYTIS AFFECTED OPTIMA



STORY.....

Unique in British Columbia's Okanagan Valley, our Optima grapes grow at the base of our estate vineyard. Proximity to the lake encourages growth of a micro flora known as Botrytis Cinerea. This concentration of flavours and sugars results in a Sauterne-style wine.

WINEMAKING.....

Our Botrytis affected Optima was harvested in the early autumn of 2019 , whole cluster pressed to extract all the sugars and finished with natural fermentation in neutral French Oak for complexity.

TASTING NOTES.....

Indulgent and complex, with vibrant aromas of tropical fruit, orange marmalade, fig and candied almond on the nose. Viscous and rich in body with notes of honey, peach and dried apricot leading to medium acidity and a beautiful citrus finish.

PERFECT PAIRINGS.....

An ideal match for fruit-based desserts and pastries. Try something savoury, such as a decadent pâté or aged blue cheese.

TECHNICAL NOTES

Alc. by volume: 11.0%
Total acidity: 8.2 g/l
Residual sugar: 69.72 g/l
Sweetness code: 10
SKU code: 390328
UPC code: 778856318098
Date bottled: July 2020
Case volume: 365

CELLARING NOTES: Enjoy now through 2030.