



QUAILS' GATE 2020 LATE HARVEST 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 late harvest Optima was harvested in October and fermented in stainless steel tanks at cool temperatures to develop and maintain complex aromas.

TASTING NOTES.....

Indulgent and complex, with vibrant aromas of peach, honey, orange marmalade, almond and butterscotch on the nose. Rich and full-bodied with notes of pear, honey, peach and dried apricot with a balanced, rich and long finish. Enjoy now through 2030.

PERFECT PAIRINGS.....

While this wine style is most well-known for its ability to pair with sweet desserts such as pavlova or bitter chocolate, it is highly versatile for pairing with dishes before and with dinner. The vibrant acidity and sweetness of this wine can whet your appetite when served with the creamy texture of foie gras as a starter. It is a delicious contrast to salmon with lime and sea salt or Duck a l'Orange that complements the orange zest flavours in the wine.

TECHNICAL NOTES

Alc. by volume: 10.5%
Total acidity: 7 g/l
Residual sugar: 70.3 g/l
SKU code: 390328
UPC code: 778856320091
Date bottled: May 2021
Case volume: 346

CELLARING NOTES: Enjoy now through 2030.