

QUAILS' GATE
Okanagan Valley



2021 BOTRYTIS AFFECTED LATE HARVEST OPTIMA

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 microflora 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 2021 at 28.6 Brix, gently whole-cluster pressed for eight-hours prior to being fermented in stainless steel tanks until the desired balance of sweetness and acidity was reached.

TASTING NOTES

Indulgent and complex, with vibrant aromas of peach, honey and orange blossom. Decadent with balanced acidity the 2021 Optima presents flavours of peach, nectarine and orange marmalade leading to a long, lasting finish.

PERFECT PAIRINGS

Due to its vibrant acidity, sweetness and versatility, this wine can be enjoyed before, during or after dinner. Best enjoyed with the creamy texture of foie gras as a starter or alongside Duck à l'Orange followed by a pavlova for dessert.

Alc. by volume: 11%
Total acidity: 8.18 g/l
Residual sugar: 73 g/l
pH: 3.2
SKU: 390328
UPC: 778856321098
Date bottled: May 2022

Enjoy now through 2030.