



QUAILS' GATE 2018 CHENIN BLANC



WINEMAKING.....

Sourced from our Quails' Gate Estate and Osoyoos vineyards, our 2018 Chenin Blanc is a blend of 92% Chenin Blanc and 8% Sauvignon Blanc.

After harvest, the Chenin Blanc grapes are whole bunch pressed. We separate the free-run juice for cold fermentation in 75% stainless steel tanks and 25% in neutral French oak barrels and a combination of new and older 500 litre puncheons.

WINE STYLE.....

From its Loire Valley origins in France to the Okanagan Valley, this grape has flourished on our estate for more than 20 years. A complex wine with beautiful bright acidity, lovely mid-palate texture, and a long, refreshing finish.

TASTING NOTES.....

Pale lemon in the glass, bright notes of citrus, apple, pear, quince and hay mingle together on the nose. The palate is dry with flavours of zesty citrus, and a characteristic stony minerality.

PERFECT PAIRINGS.....

This wine is made for enjoying with foods like fresh BC sustainable seafoods including freshly shucked oysters on the half shell, clams and mussels.

TECHNICAL NOTES

Alc. by volume: 13.0%
Total acidity: 6.9 g/l
Residual sweetness: <1.0 g/l
Sweetness code: 0
SKU code: 391854
UPC code: 778856118032
Date bottled: April 2019
Case volume: 3900

CELLARING NOTES: Enjoy now to 2024.