



# QUAILS' GATE 2018 GEWÜRZTRAMINER



## WINEMAKING.....

Harvested by hand in October and cold fermented. The majority of the fermentation occurred in stainless steel tanks, with a small portion of barrel fermentation to add texture and complexity.

## WINE STYLE.....

Charming, approachable and food-friendly, our Gewürztraminer is the most fruit forward wine in our portfolio.

## TASTING NOTES.....

On the nose, expect pronounced notes of lychee, pear and rosewater. Off-dry with flavours of grapefruit, papaya and citrus, and a touch of ginger spice on the finish.

## PERFECT PAIRINGS.....

Versatile for perfect patio sipping or pairing with roasted turkey, or exotic dishes such as Moroccan vegetable curry and Chicken Tikka Masala.

## TECHNICAL NOTES

Alc. by volume: 13.5%  
Total acidity: 2.8 g/l  
Residual sweetness: 5.5 g/l  
Sweetness code: 0  
SKU code: 585745  
UPC code: 778856418063  
Date bottled: February 2019  
Case volume: 5,900

**CELLARING NOTES:** Enjoy now.