



# QUAILS' GATE 2018 DRY RIESLING



## WINEMAKING.....

Our Riesling was selectively harvested from our East and West Kelowna vineyards. The early harvest helps bring acidity and freshness, while a second pick adds a rounder nectarine and tangerine to the profile.

Whole cluster pressed and racked, with a long, cool, controlled ferment for over four weeks. This slow ferment and the use of stainless steel tanks enhance the aromatics, helping maintain vibrant fruit flavours.

## WINE STYLE.....

This vintage is another classic example of our Quails' Gate Riesling: crisp, dry and refreshing with wonderfully balanced acidity. True Riesling lovers will appreciate the cellaring potential, allowing the acids to soften and integrate over time.

## TASTING NOTES.....

Dry, vibrant and zesty. Aromas of intense lime, orange blossom, Granny Smith apple and wet stones. The well balanced palate combines powerful citrus flavours and orchard fruit, leading to a long, refreshing finish.

## PERFECT PAIRINGS.....

Enjoy this wine with ceviche, crab cakes topped with apple and fennel slaw, salmon sashimi, chicken picatta or summer salads with citrus vinaigrette.

## TECHNICAL NOTES

Alc. by volume: 12.5%  
Total acidity: 8.0 g/l  
Residual sweetness: 4.7 g/l  
Sweetness code: 0  
SKU code: 308312  
UPC code: 778856118025  
Date bottled: February 2019  
Case volume: 3,600

**CELLARING NOTES:** Enjoy now through 2023.