



CHENIN BLANC | 2025

OKANAGAN VALLEY BC VQA

The Chenin Blanc grape has flourished on the Quails' Gate Estate for more than 20 years. Quails' Gate is one of the few vineyards in the Okanagan growing the versatile Chenin Blanc. This grape can be made in a variety of styles, from dry to sweet and even sparkling: the dry Chenin we produce has been served to a number of VIPs including US President Obama (2007 vintage) and William and Catherine, the Duke and Duchess of Cambridge (2010 vintage).

TASTING

Expect inviting aromas of lime, lemongrass and white peach. This wine displays a beautiful, vibrant acidity with flavours of tropical fruit, citrus and honeydew followed by a delicate, lingering finish.

PAIRING

This wine is best served chilled (6-8°C) and pairs perfectly alongside seafood dishes such as oysters with an onion mignonette, butter-basted spot prawns or a farmers green salad.

WINEMAKING

VARIETALS 100% Chenin Blanc

FARMING Certified sustainable vineyards, Sustainable Winegrowing British Columbia

FERMENTATION Stainless steel

CELLARING Enjoy now

| ALCOHOL | ACIDITY | pH | RESIDUAL SUGAR |
|---------|---------|------|----------------|
| 13.5% | 7.5 g/L | 3.32 | 0.7 g/L |

