



QUAILS' GATE 2020 ROSÉ



STORY.....

At Quails' Gate we believe Rosé should be enjoyable and fun to drink: have a sip and smile! Made in a versatile dry style, this year's vintage is fresh and fruit-forward, with enough balance and depth to intrigue a true connoisseur. A classic, easy-drinking summer sipper that delivers exceptional flavour and value.

WINEMAKING.....

The 2020 vintage is based on a blend of Gamay and Pinot Noir. After harvest, the grapes received an hour of skin-contact for colour before being pressed. Each varietal was fermented separately in stainless steel at cool temperatures before being expertly blended by our winemaking team.

TASTING NOTES.....

The colour is a gorgeous pale pink hue. Out of the glass come bright, fresh red fruit aromas of strawberry, cranberry and watermelon and floral notes of rose. On the palate this wine is light-bodied, fruity and refreshingly approachable from the soft entry to the dry, crisp finish.

PERFECT PAIRINGS

Rosé is synonymous with patio and al fresco experiences when toasting with friends. It is also wonderful as a year-round pairing with charcuterie, garlic shrimp, sushi, tempura seafood or vegetables, seafood linguini and chicken with your favourite tomato sauce.

TECHNICAL NOTES

Alc. by volume: 12.0%
Total acidity: 7.3 g/l
Residual sugar: 2.5 g/l
pH: 3.16
SKU code: 170316
UPC code: 778856120240
Date bottled: December 2020

CELLARING NOTES: Ready to drink in 2021.