



## QUAILS' GATE 2018 PINOT NOIR



### WINE STYLE.....

The winemaking team continues to raise the bar, particularly with our flagship Pinot Noirs. 2018 arrived with a cooler spring and brought steady heat, tapering to a lovely autumn that translates to grapes with balanced acidity and ripeness.

### TASTING NOTES.....

Classic cool climate Pinot Noir with aromas of cherry, plum, wild strawberry and violets. Medium in body, the palate shows more of those red fruits with a touch of clove, dried herbs and cocoa. Fine yet firm tannins lead to an elegant savoury cherry finish.

### PERFECT PAIRINGS.....

An ideal match for late season mushroom or squash risotto, seared game meats or roasted pork with wild rice and root vegetables. Best enjoyed in Burgundy stemware to enhance aromatics.

### WINEMAKING.....

Entirely hand harvested over several days in October 2018, the grapes soaked on skins for five days before fermentation started using natural and cultivated yeasts. Ferment lasted 2-3 weeks with gentle maceration before pressing. Aged exclusively in French oak barrels for 10 months before racking and blending. 93% Pinot Noir and 7% Gamay.

### TECHNICAL NOTES

Alc. by volume: 13.5%  
Total acidity: 5.3 g/l  
Residual sweetness: 0.28 g/l  
Sweetness code: 0  
SKU code: 585760  
UPC code: 778856118209  
Date bottled: August 2019  
Case volume: 3,400

**CELLARING NOTES:** Enjoy now through 2024.