



QUAILS' GATE 2018 LATE HARVEST BOTRYTIS AFFECTED OPTIMA



WINE STYLE.....

Unique in British Columbia's Okanagan Valley, our Optima grapes grow at the base of our estate vineyard. Proximity to the lake encourages growth of a micro flora known as Botrytis Cinerea. This concentration of flavours and sugars results in a Sauterne-style wine.

TASTING NOTES.....

Decadent and complex with a profound intensity. Aromas of nectarine, peach, apricot, honeysuckle and orange blossom with stone fruit flavours and orange marmalade. Weighty with good viscosity, vibrant acidity and a long finish.

PERFECT PAIRINGS.....

An ideal match for fruit-based desserts and pastries. Try something savoury, such as a decadent pâté or aged blue cheese.

WINEMAKING.....

A drier season meant lower overall humidity, and our Botrytis affected Optima was harvested at 31 Brix. Whole cluster pressed to extract all the sugars, with natural fermentation in neutral oak for complexity.

TECHNICAL NOTES

Alc. by volume: 11.0%
Total acidity: 8.2 g/l
Residual sweetness: 96.2 g/l
Sweetness code: 10
SKU code: 390328
UPC code: 778856318098
Date bottled: July 2019
Case volume: 789

CELLARING NOTES: Enjoy now through 2026