



Enjoy now through 2039.

QUAILSGATE.COM

LATE HARVEST RIESLING | 2025

Our Late Harvest Riesling is a beautifully sweet white wine crafted from grapes left on the vine longer to naturally dehydrate, concentrating their sugars and flavours while developing exceptional depth and character. Extended ripening enhances the wine's fresh ripe stone fruit and bright citrus notes, balanced by Riesling's signature acidity. A perfect cellar addition for ice wine lovers.

WINEMAKING

Hand-picked in mid-November, the grapes were whole-cluster pressed. The juice was then cold-settled, racked to stainless steel, and inoculated with yeast, closely monitoring fermentation and stopped when the wine reached the desired balance of sweetness and acidity.

ALCOHOL
11.5%

ACIDITY
10.8 g/L

pH
3.22

RESIDUAL SUGAR
169 g/L

TASTING NOTES

Expressive aromas & flavours of honey and candied citrus unfold alongside mandarin orange, apricot marmalade, and intensely ripe peaches. The palate is sumptuous and velvety, carrying considerable weight while remaining harmonious and effortless. A long, pleasing, dry-earth finish that mingles with Arabian jasmine tea and ginger, lingering on the palate with remarkable elegance.

PERFECT PAIRINGS

For a delicious pairing, enjoy spicy pork belly tacos with blue cheese or spicy fried shrimp tacos with corn salsa, alongside jambalaya, curried butternut squash soup, or even Sriracha pralines. Sweet pairings such as frozen Limoncello-Mascarpone pie, apricot macarons, and crème brûlée work beautifully, as do blue cheeses, Comté, and spicy soft cheeses. For the best experience, serve well chilled at 7–13°C and pour 3 oz (90 mL) servings to sip and savour.