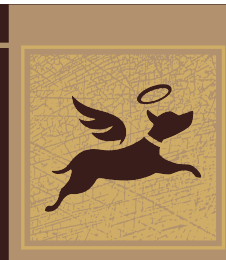


# SEE YA LATER RANCH



2014

## ROVER SHIRAZ-VIOGNIER

BC VQA OKANAGAN VALLEY

### HARVEST

A great vintage with lots of warm ripening days and enough cool nights to ensure the whites maintained their fresh acidity. Flavour development came on slow, but when it did, it provided for lovely balance and great fruit characteristics. The reds in particular showed later than normal flavour and tannin development, yet with excellent late vintage weather they too developed balanced structure and loads of berry notes.

### WINEMAKING

This wine greets you with pepper and spice with lots of floral notes and hints of vanilla from months of barrel aging. On the palate there is a bounty of dark fruit with the pepper/spice in the back ground. Plentiful tannins give the wine a great mouth feel, and the finish is pleasing with just a touch of fruit sweetness.

### TASTING NOTES

Fermented for 10 days at 30C in multiple batches and different yeast selections to give the wine the complexity that makes it so enjoyable.

### FOOD AND WINE PAIRING

This is definitely a wine that will go with flavoursome foods, such as Spanish tapas, Greek or Italian cuisine.

### TECHNICAL NOTES

<b>Alcohol/Volume</b>	13.5%	<b>Total Acidity</b>	6.5 g/L
<b>pH Level</b>	3.8	<b>Release Date</b>	March 2016
<b>Residual Sugar</b>	6 g/L		



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