

SEE YA LATER RANCH



2016

ROVER SHIRAZ-VIOGNIER

BC VQA OKANAGAN VALLEY

HARVEST

The beginning of spring 2016 saw very hot temperatures, which brought an early start to the growing season. When the temperatures dropped later in the spring, there were some concerns over berry development. Our skilled and dedicated vineyard team was able to minimize the loss. The ensuing hot summer days and cool evenings contributed to a great balance of fruit flavours and acidic notes in our whites, while the early start to the season allowed our reds to stay on the vine longer and develop a softer, delicate profile with well-rounded tannins.

WINEMAKING

The Viognier grapes were netted on the vines and harvested at the same time as the Shiraz. They were crushed, destemmed and then co-fermented in an open top fermenter. The must was punched down twice daily for 2 weeks and then pressed off. The wine then went through malolactic fermentation and was aged in a blend of 70% French and 30% American oak barrels for 15-16 months before being filtered and bottled.

TASTING NOTES

Lots of ripe red fruit and intense dark berries with hints of baking spices and course ground black pepper notes. The palate is rich and full with firm tannins alongside flavours of creamy cassis, ripe plums, spiced rum cake, and hints of pepper. The finish is long with the flavours lingering on the palate long after the last sip.

FOOD AND WINE PAIRING

Slow-cooked beef roasts, Spanish tapas, Italian cuisine, pulled pork sandwiches with peach barbecue sauce and fresh slaw, lamb with apricot and walnut stuffing, and braised short ribs.

TECHNICAL NOTES

Alcohol Volume	14%	Total Acidity	6.44g/L
pH Level	3.91PH	Release Date	July 2018
Residual Sugar	5.1g/L		

SYLRANCH.COM

