

Family Estate

2017 RESERVE SHIRAZ

An Uncompromising Expression of the Okanagan Valley.

VINTAGE REPORT

The 2017 harvest, lasting 66 days, was one of extremes. The harvest started later than anticipated, with a cool, wet spring. However, a record-breaking dry spell followed in July and August, with temperatures well above seasonal norms. This warm, dry summer resulted in a crop of small, concentrated berries that should produce wines of exceptional depth and intensity. The harvest concluded on October 30, yielding a crop reminiscent of the incredible 2009 vintage.

WINEMAKER NOTES

Our 2016 Reserve Shiraz was grown on our estate vineyard along the Black Sage Bench. A diverse vineyard, with more than 60 different individual blocks affording us an amazing array of premium quality fruit. It's arid benchlands and warm climate allow the grapes to completely ripen for a full, complex flavour.

TASTING NOTES

Dense and rich on the nose with blackberry, ripe plum and white pepper. Incredibly structured on the palate with tremendous length and intensity.

VARIETAL | Shiraz (97%), Viognier (3%)

APPELATION | Okanagan Valley BC VQA

ESTATE | Black Sage Bench (100%)

HARVESTED | September - October 2017

MATURATION | 14 months in oak barrels (20% new French, 65%

used French, and 15% used American)

ABV | 14.4% **TA** | 6.1 g/L **PH** | 3.77

