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2017

ROVER SHIRAZ-VIOGNIER

BC VQA OKANAGAN VALLEY

HARVEST

On Hawthorn Mountain, cooler spring weather resulted in even development with well-balanced fruit. Due to the vineyard's high elevation we did not experience as much heat as down in the Okanagan Valley, and the weather drove an unusual number of bears (11 to be exact) onto the property. We discovered they prefer Gewürztraminer. The lack of heat kept sugar levels and phenolic development in harmony and produced beautiful berries with deep flavours. The early ripening varieties exhibit well-balanced fruitiness and acidity, whereas the late ripening reds are rich and red fruit driven.

WINEMAKING

The shiraz and viognier were fermented together in the same open top stainless steel tank. The wine was punched down twice daily for 2 weeks and then transferred to barrels and went through malolactic fermentation. The wine was aged in a blend of French and American oak for 14 months. 88% Shiraz, 12% Viognier

TASTING NOTES

The nose has lots of dark plums and berries with an undertone of black and white pepper. The palate has luscious dark fruits and toasty oak with a hint of spice. The tannins are soft and the acid is balanced. The finish is long with a pleasant aftertaste.

FOOD AND WINE PAIRING

TECHNICAL NOTES

Alcohol Volume	14.58%	**Total Acidity**	6.86g/L
pH Level	3.7PH	**Release Date**	
Residual Sugar	6.4g/L		

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Please enjoy responsibly.