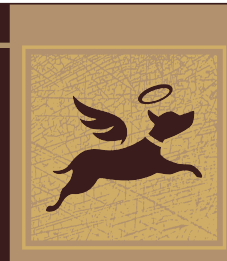


# SEE YA LATER RANCH

2019

## ROVER SHIRAZ-VIOGNIER

BC VQA OKANAGAN VALLEY



### HARVEST

Spring was very warm resulting in an earlier than usual bud break. Good weather continued until Late Summer where it started to cool off early September through November. Being situated high atop of the valley, our Hawthorne Mountain Vineyard was kept free of botrytis due to the high winds keeping fruit relatively dry. 2019 is a big year for Riesling, Chardonnay, and Pinot Noir with later ripening varietals having more of a lighter approach.

### WINEMAKING

The viognier was held longer on the vines and harvested with the shiraz. The two varieties were co-fermented in open top fermenters and were gently punched down twice daily for 2 weeks. The wine was then gently pressed off the skins and then went through malolactic fermentation. The wine was then aged in a special selection of French and American oak barrels.

### TASTING NOTES

This wine has notes of dark plums, cherries, mocha and a hint of ground black pepper on the nose. The palate has similar dark fruit flavours, toasted chocolate and a sweet pepper note that lingers on the finish!

### FOOD AND WINE PAIRING

Rover's big, luscious flavours pair wonderfully with slow cooked meats, spanish tapas, Italian cuisine, pulled pork sandwiches, anything off the barbecue and strong, hard cheeses. You won't regret pairing this wine with any of the above!

### TECHNICAL NOTES

<b>Alcohol Volume</b>	15%	<b>Total Acidity</b>	6.6 g/L
<b>pH Level</b>	3.8	<b>Release Date</b>	Spring2021
<b>Residual Sugar</b>	3.2 g/L		

SYLRANCH.COM