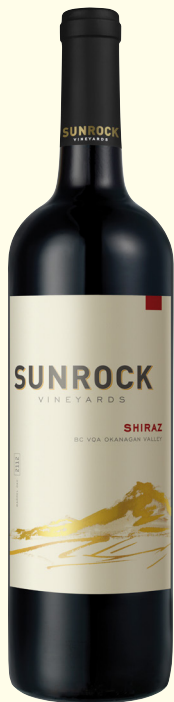


SUNROCK

VINEYARDS



PRODUCT INFORMATION

Winemaker	Dave Carson
Size	750 mL
Product#	365635

TECHNICAL ANALYSIS

Alcohol/Vol	14.5%
pH	3.72
Residual Sugar	3.2
Total Acidity	6.73
Oak Aging	16 months

sunrockvineyards.com

TIER 1

2016

SHIRAZ

VQA Okanagan Valley

HARVEST

The 2016 season began with warmer than usual temperatures causing an early bud break. This early harvest was tempered with cooler temperatures and rain in June and July. In the fall, there were warm days and cooler nights which helped balance the acidity of the grapes. Harvest started mid-October and the lack of damaging frost allowed the grapes to develop big, bold flavours and the tannins to ripen. The 2016 reds have great structure – they are full of fruit flavour with mouth coating tannins.

WINEMAKING

The grapes came in looking great, they were crushed and destemmed and then fermented in stainless steel tanks for 14 days before being pressed off the skins. The wine then went through malolactic fermentation and was then placed into specially selected American and French oak barrels to age for 16 months. The barrels were topped regularly until the time came to empty them for bottling.

WINEMAKER'S NOTES

Rich aromas of dark cherries, smoky vanilla, black forest cake, and some spicy earthiness. There are plenty of blackberries, baking spices, dark chocolate and vanilla spice on the palate. The tannins and acid are soft and the finish is long and pleasurable.

FOOD PAIRINGS

This bold and flavourful wine can stand up to many varieties of meat and exotic flavours - try it with leg of lamb or Moroccan cuisine. This peppery Shiraz is also a lovely complement to richly flavoured cheeses, such as asiago, blue cheese and aged cheddar.