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2016

MAJOR'S BLOCK RED BLEND

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 grapes were picked at peak ripeness and crushed and destemmed into stainless steel tanks. The wine went through fermentation for 14 days, during which they were pumped over twice daily. The wine was then pressed off the skins and aged in a selection of French and American oak barrels where they went through malolactic fermentation and allowed to mature for 14 months. 46% Shiraz, 45% Merlot, 6% Petit Verdot, 3% Zinfandel

TASTING NOTES

Fragrant dark plums, dark cherries, cloves and baking spices, with an undertone of vanilla spice on the nose. The palate has flavours of luscious ripe berries, toasty oak notes, vanilla and mocha. The finish is long with a balanced acidity and ripe tannins.

FOOD AND WINE PAIRING

Major's Block pairs perfectly with peppercorn steak, prime rib, rare to medium-rare barbecued meats, lamb, venison and aged cheese.



TECHNICAL NOTES

Alcohol Volume	14%	Total Acidity	6.59g/L
pH Level	3.78PH	Release Date	July 2018
Residual Sugar	6.1g/L		

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