



BLACK SAGE VINEYARD

SHIRAZ

2017 | BC VQA OKANAGAN VALLEY

HARVEST REPORT

A very cold winter led to a spring that saw record levels of rainfall, resulting in explosive vine growth. This was followed by some of the warmest temperatures ever recorded for the first week of August in the Okanagan. Even with the slow start to the season, the steady summer heat had our vineyard team harvesting a week earlier than average. Their hard work paid off; aromatic whites are crisp and fresh with a lively palate, while our reds are rich and fruit-forward.

WINEMAKER'S NOTES

The grapes were picked at peak ripeness and fermented in stainless steel tanks. The wine was pumped over twice daily for 2 weeks before being transferred to specially selected French and American oak barrels where it went through secondary fermentation. The wine was then aged in the barrels for 18 months before being filtered for bottling.

TASTING NOTES

Luxurious dark red fruits, vanilla spice, and a hint of white pepper spice on the nose. The palate is full and rich with flavors of dark cherries, blackberries, toasted vanilla, and warm baking spices. The tannins are firm yet approachable, and the finish persists.

FOOD PAIRING

This full-bodied wine stands up to bold flavours, such as prime rib, peppercorn steak, wood-fired pizza and herbed rack of lamb, the classic Shiraz pairing.

TECHNICAL NOTES

Size	750 mL	pH Level	4.0pH
Alc./Vol.	14%	Residual Sugar	3.5 g/L
Total Acidity	6.2g/L	Release Date	Summer 2020

Please enjoy responsibly.