



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Winemaker: Dave Carson
Size: 750 mL
Product#: 593103

TECHNICAL ANALYSIS

Alcohol/Vol: 13.4 %
pH: 3.78 pH
Residual Sugar: 8 g/l
Total Acidity: 4.6 g/l
Oak Ageing: Yes, 8 months

RESERVE SERIES

2017

SHIRAZ

VQA OKANAGAN VALLEY

HARVEST

One of the coldest winters we've experienced in years gave way to a cool, wet spring. Compared to typical years, berry development was delayed by a few weeks. This, coupled with the hot, dry summer resulted in smaller and more concentrated grapes. Fall weather cooled down quickly, but our vineyard crew was able to bring in our fruit prior to any risk of frost. Overall, expect delicate red wines with concentrated flavours and lively, aromatic whites.

WINEMAKING

The grapes were picked at peak ripeness and gently crushed and destemmed. The wine was then fermented in stainless steel tanks for 14 days before being pressed off the skins and then went through malolactic fermentation. The wine was then aged for 8 months with a blend of American and French oak before being filtered for bottling.

WINEMAKER'S NOTES

The wine has aromas of ripe blackberries, sweet toasty notes and a hint of black and white pepper. The palate has deep flavours of dark fruits, rich baking spices and hints of vanilla and pepper. The tannins are approachable and the acid is in balance. The wine also has a pleasantly long lingering finish.

FOOD PAIRINGS

Enjoy with roast beef, stews, lamb, venison, pasta and steak.

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