

# BLACK SAGE VINEYARD



## PIPE

2011 | BC VQA OKANAGAN VALLEY

### HARVEST REPORT

The summer of 2011 was cooler than average, but a stretch of warm weather in August and September led to wines that show outstanding balance between fruit, acidity, tannins, and alcohol. The grapes were fermented in small lots, which allowed for careful monitoring and direction in order to extract the firm tannins.

### WINEMAKER'S NOTES

The grapes for the Pipe (Merlot, Cabernet Sauvignon, Cabernet Franc) are usually the last to be fermented and signify the end of harvest. The grapes are normally higher in sugar and have a more concentrated flavour, and are fermented together under normal red wine conditions. Two-thirds of the way through fermentation, grain spirits are added to the tank to stop the ferment and increase colour extraction from the skins. The result is a wine with high alcohol and residual sugar to balance it. The wine is aged in neutral barrels for 5 years.

### TASTING NOTES

On the nose you will pick up sweet, ripe dark fruit. The palate is full and mouth coating with more dark fruit, and hints of raisins and figs. On the lengthy finish you get the warmth of the alcohol balanced with a natural residual sweetness.

### FOOD PAIRING

This wine can be enjoyed on its own or with a variety of strong cheeses such as blue or stilton. If you enjoy something sweeter - dark chocolate, or a dessert with raisins or figs will certainly pair well.

### TECHNICAL NOTES

Size	750 mL	pH Level	3.8
Alc./Vol.	19.5 %	Residual Sugar	98 g/L
Total Acidity	7.4 g/L	Release Date	Late 2021