

BLACK SAGE VINEYARD



SHIRAZ

2021 | BC VQA OKANAGAN VALLEY

HARVEST REPORT

Following a hot Summer, slight cooling in September was what our fruit needed to achieve full ripeness and maintain its beautiful acidity. Our fruit soaked up the hot Okanagan Sun and all of it reached the flavours you've come to expect from Black Sage Vineyards. Both the Viognier and Chardonnay are bold, bright, and aromatic whereas our reds display dark fruit with rich developed flavours. A great year for BSV!

WINEMAKER'S NOTES

The grapes were brought in at full ripeness and fermented in stainless steel tanks for 2 weeks. During the fermentation process, the wine was pumped over twice daily to enhance flavour and color extraction. The wine then went through malolactic fermentation and was aged in a blend of French and American oak barrels for 18 months.

TASTING NOTES

This shiraz has flavours of ripe blackberries, blueberries, subtle notes of chocolate, mocha, and light black pepper on the nose and palate. It is full bodied and has a fantasticly long finish.

FOOD PAIRING

This wine pairs great with a slow roasted beef, Pork back ribs, and sticky sweet pulled pork. A wood fire pizza would also be a classic pairing to enjoy with this!

TECHNICAL NOTES

Size	750 mL	pH Level	3.91
Alc./Vol.	14.9	Residual Sugar	4.2
Total Acidity	6.71	Release Date	Winter 2023