

## Wine Profile



### **Jackson-Triggs Gold Series 2008 Shiraz VQA Okanagan Valley**

#### **Harvest**

The grapes for the 2008 SunRock Shiraz were harvested on November 1, 2008. Bunches were selected at approximately 24° Brix from only the best varietal blocks that are meticulously nurtured in the SunRock Vineyard, known for its rich reds due to the enormous rock that radiates heat onto the blocks of Shiraz. The resulting wine bears the inimitable signature of the vineyard in every bottle.

#### **Winemaking**

This wine was aged in 60% French and 40% American oak barrels for almost 18 months, and is crafted to be rich and full-bodied due to full malolactic fermentation and extended oak aging.

#### **Winemaker's Notes**

The 2008 Shiraz displays a deep rich colour with aromas of plum and pepper that weave through notes of clove and leather, followed with intense, spicy character and concentrated flavours of black cherry, smoke and blueberry that all elegantly combine to offer a smooth and persistent finish.

#### **Food Pairings**

Ideal with lamb, venison, quail, grilled steak, smoked back ribs or richly flavoured cheeses.

#### **Awards and Accolades**

\*Bronze Medal, Decanter World Wine Awards, London, UK

#### **Technical Analysis**

Alcohol/Vol:	14.2 %
Residual Sugar:	1.1 g/l
Dryness:	0
Total Acidity:	6.6 g/l

#### **Product Information**

Size	750 ml
UPC#	
SCC	
Product #	636570261
Cases Produced	550
Price	
Availability	Okanagan Estate Tasting Gallery, select BCLDB locations