

## Wine Profile



### **Jackson Triggs Silver Series 2009 Shiraz VQA Niagara Peninsula**

#### **Harvest**

The grapes for the 2009 vintage of our Silver Series Shiraz were harvested on November 11th and November 12th from the Delaine, Braeburn, and Koop vineyards located in Niagara-on-the-Lake at 20.5° Brix.

#### **Winemaking**

This wine went through 4 days of cold maceration; it was then fermented using select yeast and went through fermentation/maceration for 19 days. The wine was subsequently barrel aged for 16 months in both French and American Oak barrels, where malolactic fermentation took place.

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

Jackson Triggs Silver Series continues to set the benchmark of excellence with renowned wines of extraordinary character. This rich and elegant Shiraz displays white pepper and red fruit on the nose, with flavours of red berries, pepper, and mocha. With grapes that are gently pressed and barrel aged for 16 months, the resulting wine is a skillful example of our winemakers' depth and diversity of experience in crafting wines that express the essence of the Niagara terroir.

#### **Food Pairings**

Ideal to sip on its own, or paired with barbecued pepper steak, roast duck, butternut squash risotto and aged hard cheeses.

#### **Awards and Accolades**

We will enter this vintage in up and coming domestic and international wine competitions.

#### **Technical Analysis**

Alcohol/Vol:	12.5 %
Residual Sugar:	4 g/l
Dryness:	0
Total Acidity:	6.9 g/l

#### **Product Information**

Size	750 ml
UPC#	
SCC	
Product #	985317
Cases Produced	1700
Price	
Availability	Jackson Triggs Niagara Estate Winery, Wine Rack, LCBO Vintages