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DISCOVERY SERIES

PINOTAGE

BC. OKANAGAN VALLEY

2009

VITICULTURE/VINIFICATION

The grapes were fermented in stainless steel tanks for 14 days with a carefully selected strain of yeast before being aged in French oak barrels for 10 months.

VINTAGE CONDITIONS

The Grapes for the 2009 Discovery Series Pinotage were harvested on Oct 8th and 9th 2009 from select vineyards within the Okanagan Valley. At the time of harvest the grapes had a sugar level of 24.85° Brix.

TASTING NOTES

Our Pinotage has a deep cherry color, with intense red berry aromas on the nose and integrated notes of spice and oak. The palate is dominated by raspberry and cherry flavours, and boasts a long, lingering finish.

FOOD PAIRINGS

This Wine is wonderful to sip all on its own or brilliantly paired with a variety of dishes including delicate seafood linguini, roasted chicken or duck, or a delectable chocolate soufflé.



PRODUCT INFORMATION

Size	750 mL
Availability	Okanagan Estate Winery Exclusive
Winemaker	Sandor Mayer
Product #	987891
UPC #	620654013623

TECHNICAL ANALYSIS

Alcohol/Vol	13.6%
pH Level	3.8
Total Acidity	6 g/l
Residual Sugar	2.5 g/l
Oak Aging	10 Months in French brls

RELEASE DATE

Please enjoy responsibly.