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ROVER

RED WINE VQA OKANAGAN VALLEY

VINIFICATION

The 2010 growing season began late due to a cool spring but July and August presented higher temperatures allowing for steady photosynthesis resulting in excellent sugar accumulation. A moderate September and October arrested sugar development permitting the grapes to mature and develop their great Okanagan flavours.

WINEMAKING

The grapes for the fourth vintage of this premium blend were harvested in October 2010 at 24 brix. See Ya Later Ranch's 2010 Rover is composed of 95% Shiraz and 5% Viognier.

AROMA / BOUQUET / NOSE

Rover, named after one of the Major's favourite companions, was co-fermented with Viognier skins to enhance the colour of the wine and lift the aromatics. With up to 15 months in oak, ageing in 60% French and 40% American. Full malo-lactic fermentation was completed to this rich, powerful and complex wine.

FOOD AND WINE PAIRING

Share with faithful friends and loyal companions. Enjoy on the patio with a pulled pork sandwich, peach barbecue sauce and fresh slaw.

TECHNICAL NOTES

ALCOHOL/VOLUME	12.7%
DRYNESS	0
PH LEVEL	3.85
RESIDUAL SUGAR	2 G/L
TOTAL ACIDITY	7.8 G/L
RELEASE DATE	JUL 2012
AGEABILITY (SERVE UNTIL)	2017
SERVING TEMPERATURE	15° C
OAK AGING	YES



*Please check with your provincial liquor board or wine retailer for current prices and availability. Prices may vary from province to province.