



DISCOVERY SERIES

Malbec

VQA OKANAGAN VALLEY

2012

HARVEST

The 2012 Okanagan harvest was the best vintage in several years as it was very good for both reds and whites. Harvest started on September 6th with all grapes in by the first week of November. There was consistently high quality and varietal expression across all grape varieties. Good weather in later July and August put us back on track after a cool, wet June. Excellent weather through September, set us up for an outstanding vintage. Conditions offered great balance with very good flavours.

WINEMAKING

The Malbec grapes were harvested on Oct 29, 2012 from Osoyoos and sent immediately to the winery where they were gently de-stemmed and crushed. The juice was pumped with pomace into the red fermentors where it was fermented to dryness at a maximum temperature of 25°C for 21 days. After undergoing a secondary malo-lactic fermentation the finished wine was aged in French and American oak barrels for 12 months before being bottled.

WINEMAKER'S NOTES

The 2012 Discovery Series Malbec is overflowing with colour, aroma and flavour. This deep ruby coloured wine gives off intense red berry fruit aromas which are complemented brilliantly by the rich cherry and dark fruit flavours. The delicious flavours on the palate are supported by the extremely well integrated oak characteristics, which boast hints of spice and linger with the fruit on the finish.

FOOD PAIRINGS

Enjoy this richly flavoured wine with rich and boldly flavoured foods. Try this with roasted leg of lamb, grilled peppercorn steak, spaghetti and meatballs, or even beef burritos. Pair this wine with some milder blue cheeses, or Manchego and charcuterie meats.



PRODUCT INFORMATION

Size	750 mL
Availability	Select Government and Private Retail locations, and the Okanagan Estate Winery
Winemaker	Sandor Mayer
Product #	987917

TECHNICAL ANALYSIS

Alcohol/Vol	13.5%
pH Level	3.65
Total Acidity	6.6 g/l
Residual Sugar	3.5 g/l