

ADEGA

ON 45TH
ESTATE WINERY

Grown on the shores of Osoyoos Lake, these handcrafted wines showcase the unique terroir of the region. Carefully cultivated and expertly crafted, each bottle reflects a commitment to quality, tradition, and the rich winemaking heritage of the South Okanagan.

From Our BC Vineyards



SYRAH | 2022

TASTING Aromas of cracked pepper, and hints of blackcurrants are complemented by a soft touch of vanilla and anise. This full-bodied red has excellent tannin structure and finish that leads to lingering flavours of tobacco, caramel and white pepper.

PAIRING Syrah loves anything grilled, try it with grilled burgers, rib recipes, or even grilled eggplant or portabello mushrooms. Also goes nicely with roasted duck or duck confit, aged cheeses and cured meats.

WINEMAKING

VARIETALS 100% Syrah

FARMING All hand-picked fruit from Nunes Family Vineyard Osoyoos, Okanagan Valley. Thoughtfully farmed with a commitment to sustainability.

PRESSING Berries were destemmed and the skins gently broken, followed by pump-overs to achieve a gentle extraction of flavour and colour.

FERMENTATION Stainless steel and oak barrels for 12 months

Alcohol: 13.6%

Residual Sugar: 2.6g/L

Acidity: 6.9g/L

pH: 3.56

Harvested Here. Crafted Here. Bottled Here. 100% BC Grapes, 100% BC Wine.

Every bottle bearing VQA tells the story of our land. From the first bud break in the vineyard to the final seal of the bottle, each step happens here in British Columbia. Our VQA certification guarantees that 100% of the grapes are grown in BC and the wine is made to the highest quality standards, ensuring every sip captures the character of our unique terroir. This is more than wine—it's a true taste of BC.