



## SYRAH 2013

VARIETIES: 100% SYRAH  
PRODUCTION: 1059 CASES  
ALC./VOL.: 14.6%  
OTHER: PH 3.68, TA: 6.3 G/L, RS: 2.5G/L

### VINEYARD

Our Syrah grapes are grown on two different vineyard sites on the Osoyoos East Bench, The Bartsch and L-Block vineyards. They are similar in composition, all being Class 1 sites with good south or west slope and aspect and their soil types can be generally classified as sandy to loamy-sand with a silica & granite composition.

### WINEMAKING

In 2013 we experimented with various ripening, cropping and thinning levels splitting both vineyards up into blocks. The fruit from each block was fermented separately in 500L fermenters. Each received gentle maceration with three pump-overs per day during fermentation.

A small lot of Syrah was kept for post fermentation maceration for 4 weeks.

Once fermentation was complete the wine was settled, racked and returned to tank. It underwent a full malolactic fermentation in tank and upon completion was re-racked and transferred to barrels to complete maturation. The barrels were all 225L barriques; 25% of which were new Hungarian oak.

Each block of Syrah was kept separate throughout aging. And although the wine from each block of Syrah was found to be different, no block was found to be clearly the best technique for Syrah.

The final blend of our Syrah was made in February of 2015 and bottled in March of 2015.

### TASTING NOTES

This is a dry, medium bodied red wine. On the nose and palate it shows black cherry and floral notes. There is the hallmark black pepper character of Okanagan Syrah on the nose and palate but less so than in cooler vintages.

2013 saw us return to the use of only Hungarian oak on our Syrah. This oak provides a compliment to the black pepper as it provides background aromas like clove and allspice but fewer notes of cinnamon or sweet wood. This wine is ready to drink now but would benefit from cellaring for three to five years.

This wine pairs very well with red meats, especially venison or lamb. As well this wine would pair well with the acidity of tomato based pasta dishes.

