



SYRAH 2013, CONTRABAND SERIES

VARIETIES: 100% SYRAH
PRODUCTION: 376 CASES
ALC. /VOL.: 14.5%
OTHER: PH 3.66, TA: 6.3 G/L, RS: 2.7G/L



VINEYARD

The fruit for our Contraband Syrah is grown in our Bartsch Vineyard here on the Osoyoos East Bench. The soil type is loamy-sand with a silica and granite composition and the site itself is Class 1 with excellent southwest aspect and slope. The density of planting is 8' wide rows with the plants spaced 4' apart.

The Bartsch Vineyard is particularly special due to the fact that it contains some steeper south facing slopes. The grapes grown on these slopes are the ones we use for our Contraband Syrah. The steep slope of the land results in riper fruit, which is one of the factors at play in creating a richer, more intense wine.

WINEMAKING

This wine was made from a 5000L Syrah lot from which we removed 1000L of juice before fermentation began. This left approx. 4000L of Syrah with a high skin to juice ratio for our Contraband Syrah.

As with most of our wines, we use our 5000L stainless steel, variable capacity fermenters for the Syrah. During fermentation, the fruit was given three gentle pump overs each day and at about 5 Brix the wine was sent to press.

After the primary fermentation was finished, the wine was settled and racked and returned

to tank, where it underwent complete malo-lactic fermentation. Afterwards, the wine was racked into barrels to complete its maturation. We used all French oak barrels, 30% of which were new oak. The wine was bottled in March 2015.

TASTING NOTES

This full-bodied red wine displays notes of black pepper, black cherry and ripe blackberry on the nose - all typical of an Okanagan Syrah.

Earthy chocolate, cherry and leather notes complement the rich texture of the palate. This wine is quite powerful and intense due to the winemaking technique used. In this interpretation of South Okanagan Syrah the savory flavor characteristics of the grape take precedence over its bright red fruit underpinnings resulting in a complex and elegant wine. The tannins are fine and the finish is quite long.

This wine drinks well now but would reward cellaring of five to up to seven years.

