



SYRAH 2009

VARIETAL:	SYRAH 100%
PRODUCTION:	466 CASES
ALC./VOL.:	14.5%
OTHER:	pH: 3.69, TA 6.9g/L, RS 1.8g/L

VINEYARD

We source the fruit for our Syrah from two different Osoyoos East Bench vineyards: the Kelliher vineyard that is just to the north of us, and from our Lease Block Stubbs vineyard. Both are Osoyoos East Bench vineyards and are Class 1 sites with good south or west aspect and slope. The vineyards soil type varies slightly but they can be generalized as sandy to loamy-sand with a silica and granite composition.

We separate the Kelliher vineyard into two different blocks: one block has a south aspect, and the other has a west aspect. Although the characteristics of the fruit from each block vary considerably, both produce fruit of comparable quality.

WINEMAKING

The fruit from each block was fermented separately in 5000L fermenters (our standard size fermenter). Each received the same treatment with three pump-overs per day and gentle maceration.

Once fermentation was complete, each wine was settled in stainless tanks and then transferred to barrel where full malolactic fermentation was completed. The wine was then re-

racked and returned to barrels for 18 months of maturation. About 25% of the cooperage consisted of new oak barriques of Hungarian and Easter European origin.

Each block of Syrah was kept separate for the first 16 months of maturation, and then blended in preparation for bottling in early March.

TASTING NOTES

The nose of this Syrah displays the typical varietal black pepper notes, nicely complemented by the strong black cherry, dark chocolate and violets, and earthy cedar aromas. The generous and elegant palate follows, rich with blackberry, dried cherry and coffee notes. The finish is long and silky, with delicate fine tannin.

