



HEIST ROSÉ 2023

VARIETIES:	54% SYRAH, 24% CABERNET SAUVIGNON, 15% MERLOT, 6% CABERNET FRANC, 1% MALBEC
PRODUCTION:	360 cases
ALC./VOL.:	13.5%
OTHER:	pH 3.46, TA: 6.0 g/L, RS: 2.0 g/L
CSPC:	+ 278077

THE GRAPES

Syrah is a red grape variety grown all over the world, but is associated in particular with the Rhône region of France, as well as Australia (Shiraz). The style and flavour profile of wines made from Syrah grapes vary widely depending on the region and winemaking techniques, but dark fruits, spices and floral/herbal notes tend to dominate, and drove our desire to create this complex, Syrah-driven rosé. In 2023 we added dashes of well-known Bordeaux grapes (Cabernet Sauvignon, Merlot, Cabernet Franc, and Malbec) to increase the complexity, colour and flavour intensity of this particular rosé. These varieties also add a rich mouthfeel when grown on our Osoyoos vineyards, which made them a perfect addition to our rosé.

VINTAGE REPORT

The 2023 wine vintage is one of trials and tribulations that will be remembered not only as a challenging year, but one of resiliency and adaptation through meticulous vineyard management. Many regions in BC faced abnormal weather hurdles, starting with an early winter cold spell in December, and in Osoyoos a frost event in early spring that severely damaged vine buds and ultimately resulted in a small yield of wine grapes. As the season progressed into the summer, Osoyoos experienced unprecedented heat with relatively cooler temperatures at night, providing strong diurnal shifts which would help to create a strong acid profile in the resulting wines. The warm weather and reduced yields helped to produce grapes with intensified flavours and structure. The resulting wines showcases a diverse spectrum of flavour and texture, reflecting on the challenges and successes of the growing season, reminding us: while we enjoy the romanticism of wine, we are but humble farmers, at the whim of Mother Nature.

VINEYARD

- Osoyoos West, Border Vineyard
- Osoyoos East Bench, Kelliher Vineyard
- Soils: sandy to loamy sand, with silica and granite.
- Harvest dates: early-mid October 2023

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to whole-cluster pressing.
- Skin Contact: two hours during pressing
- Cool fermentation kept at approx. 16°C in variable capacity 2,000 L stainless steel fermenters.
- Co-fermentation: YES
- Cooperage: stainless steel.
- Malolactic Fermentation: NO
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2024

TASTING NOTES

The 2023 Heist Rosé hints at its vibrant character from the first glance, with its medium pink hue. On the nose, a bouquet of honeysuckle and apricot mingle gracefully with notes of ripe strawberry and watermelon. On the palate, this rosé delivers a dry profile, perfectly balanced by a refreshing acidity. The medium body carries the flavours of juicy nectarines, white peach and fragrant lavender effortlessly, while a subtle minerality of wet stone lengthens out the finish. The lasting impression of this wine is one of a harmonious blend of fruit, floral and mineral notes. Enjoyable right away, this wine will drink well through 2027, especially so on a nice summer day, with grilled citrus-infused shrimp, vegetable sushi rolls, lemon ricotta and spinach ravioli, or Havarti.

