



CONTRABAND SYRAH 2012

VARIETIES: 100% SYRAH
PRODUCTION: 444 CASES
ALC./VOL.: 14.5%
OTHER: PH 3.72, TA: 6.4 G/L, RS: 1.8 G/L

VINEYARD

We source the fruit for our Contraband Syrah exclusively from the Bartsch Vineyard on the Osoyoos East Bench. It is a Class 1 site with a good southwest aspect and slope. The soil type is loamy-sand with a silica and granite composition.

We use two blocks of the Bartsch Vineyard for our Contraband Syrah. The first is a steeper south west facing slope called the west block that produces, in general, riper Syrah. The second is a slightly south slope called the south block, which produces grapes used in our Rosé (more on this below in 'Winemaking').

WINEMAKING

The fruit for the Contraband Syrah is fermented in our 5000L stainless steel fermenters. The fruit was treated delicately during fermentation with three pump-overs per day and gentle maceration with no crushing.

Some of the juice from the fermentation of the west block Syrah is removed to produce our Rosé. This leaves the remaining fermentation which we call X-Rosé with a higher juice to skin ratio and produces some very intense Syrah. The final Contraband Syrah is a blend of the X-Rosé with the wine produced from the west block.

Once the fermentations are complete the wines are settled, racked and returned to tank.

The wines undergo full malolactic fermentation in tank. Upon completion the wines are re-racked and transferred to barrels to complete the aging process. Some lees stirring takes place in the first month of maturation. The aim of this practice is to increase contact between the wine and the lees to result in greater depth on the palate in the finished wine. The wine is matured in 225L barriques, 30% of which were new French oak. The final blend is determined near bottling.

TASTING NOTES

This is a full-bodied, intense red wine. On the nose there is the hallmark black pepper of Okanagan Syrah accompanied by strong black cherry and blackberry notes.

The palate is generous with rich dark cherry flavours, along with earthy chocolate, licorice and leather notes. The tannins are smooth and the finish is long. This wine drinks well now but would reward cellaring of three years to seven years.

