



SYRAH 2012

VARIETIES: 100% SYRAH
PRODUCTION: 1299 CASES
ALC./VOL.: 14.1%
OTHER: PH 3.68, TA: 6.3 G/L, RS: 1.8G/L

VINEYARD

We source the fruit for our Syrah from three different Osoyoos East Bench vineyards. All three are Class 1 sites with good south or west aspect and slope. Their soil types vary slightly, but can all be generalized as sandy to loamy-sand with a silica and granite composition.

WINEMAKING

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 fermented together with Viognier as a co-fermentation trial.

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; 20% of which were new Hungarian oak and 10% were new French.

Each block of Syrah was kept separate throughout aging. The final blend of our Syrah was made in February of 2014 and bottled on February 28th, 2014.

TASTING NOTES

This is a dry, medium bodied red wine. On the nose and palate there is the hallmark black pepper of Okanagan Syrah offset against the backdrop of dark fruit and floral notes. The French and Hungarian oak was used to provide background aromas such as clove and spice, but care was taken with the oak program not to overpower the elegant fruit profile of this vintage. This wine will benefit from cellaring for three to five years.

