



CONTRABAND SYRAH 2011

VARIETY: SYRAH 100%
PRODUCTION: 200 CASES
ALC./VOL.: 13.9%
OTHER: pH 3.81, TA: 6.74 g/L, RS: 0.31 g/L

VINEYARD

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

The Bartsch vineyard has some steeper west and south facing slopes that produce, in general, riper Syrah. We harvest these slopes for the Contraband Syrah.

WINEMAKING

The fruit for the Contraband Syrah was fermented in our 5000 L fermenters (our standard size fermenter). The fruit received three pump-overs per day and gentle maceration.

Once fermentation was complete, the wine was settled, racked and returned to tank. The wine underwent full malolactic fermentation in tank and upon completion was re-racked and transferred to barrel to complete maturation. Some lees stirring took place to increase the palate depth of the Contraband Syrah. The barrels for this wine were all 225 L barriques, with 30% being new French barrels, and were individually selected by the winemaker due to their particular flavour and aroma characteristics.

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 flavors, along with earthy chocolate, licorice and leather notes. Tannins are smooth, and the finish is long.

The wine drinks well now but it would reward cellaring of five to seven years.

