



SYRAH 2011

VARIETY:	SYRAH 93% VIOGNIER 7%
PRODUCTION:	831 CASES
ALC./VOL.:	13.8%
OTHER:	pH 3.79, TA: 6.14 g/L, RS: 0.25 g/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. The vineyards soil type varies slightly but they can be generalized as sandy to loamy-sand with a silica and granite composition.

WINEMAKING

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

A small lot of Syrah was fermented together with Viognier as a trial of co-fermentation techniques with these two varieties.

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. The barrels were all 225 L barriques, with 20% being new Hungarian barrels, and 10% new French barrels.

Each block of Syrah was kept separate throughout its maturation. The final blend of our Syrah was made in February 2013. Bottling took place in early April 2013.

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 to not overpower the elegant fruit profile of this vintage. The wine will benefit from cellaring from three to five years.

