



## HEIST ROSÉ 2022

VARIETIES:	95% SYRAH, 5% MALBEC
PRODUCTION:	526 cases
ALC./VOL.:	13.5%
OTHER:	pH 3.60, TA: 6.2 g/L, RS: 0.3 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. We added a dash of Malbec, a thin-skinned grape variety native to France. It produces wines with tremendous colour, berry-fruit flavour and a rich mouthfeel from our Osoyoos vineyards, which made it a perfect addition to our rosé.

### VINTAGE REPORT

In 2022, spring was quite cool and wet, with consistent rainy days and temperatures in the 15-18°C degree range. Bud break took place around late April, signifying the (rather slow) start to the Osoyoos growing season. Mid-June saw the start of summer really take off, with temperatures reaching 30°C quite quickly. These temperatures continued into July and August, with highs reaching 41°C in late-July. This challenging growing season was capped off by an extremely long and warm September and October, which allowed the growing season to catch up from the unusually cool weather of late spring. The long and warm fall allowed for Moon Curser grapes to develop incredible depth of flavour, while maintaining a natural acidity and balanced sugars and alcohols.

### VINEYARD

- Osoyoos West, Border Vineyard
- Soils: mainly sand to loamy sand.
- Harvest date: November 4th, 2022
- Brix at harvest: Average of 21.0 Brix

### 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 a fixed capacity 2,200 L stainless steel fermenter, and warmer fermentation at approx. 20 degrees in barrel.
- Co-fermentation: YES
- Cooperage: 225 L barriques; 50% neutral oak barrels for four months, remainder in stainless steel.
- Malolactic Fermentation: partial, in barrel
- Lees Stirring: YES, once a day, two times weekly until desired result achieved.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2023

### TASTING NOTES

Our 2022 Heist is a beautiful, dry, medium-bodied rosé wine that showcases a gorgeous pale pastel-pink colour in the glass. Aromas of strawberries, rhubarb, watermelon and pink grapefruit leap out of the glass, while a bright & fresh acidity carries the palate. Half of this wine spent four months in neutral oak barrels with lees stirring, and the resulting subtle richness adds an intriguing dimension of a light creaminess. Flavours of cantaloupe, blood orange and a floral note of lilac dominate on the palate. This wine has a fantastic mid-palate weight and roundness, giving the wine substance and definition without being overly heavy. The finish is long and refreshing, making our Heist rosé perfect for a summer day. Try this wine with your favourite barbecued meal, smoked salmon, paella or tapas. Enjoyable right away, and will drink well through 2026.

