



SYRAH 2018

VARIETY:	100% SYRAH
PRODUCTION:	10,780 litres (1,198 cases)
ALC./VOL.:	14.8%
OTHER:	pH: 3.65; TA: 6.3 g/L; RS: 2.5 g/L
CSPC:	+ 91843

THE GRAPES

Syrah is a red grape variety grown all over the world, but 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, but, in general, Syrah wines tend to be medium to full-bodied, mouth-filling and with dark fruits, spices (often pepper) and floral/herbal notes dominating. Over the last few years, the South Okanagan has become recognized as a consistent producer of world-class, elegant and complex syrah.

VINTAGE REPORT

The 2018 growing season in Osoyoos delivered fruit of excellent quality. Spring was a little cooler and arrived a little later than usual, but summer brought above average temperatures with little rain which allowed the vines to catch up. Moderate temperatures and cooler nights towards the end of the summer allowed for the development of both bright, lively acidity and balanced, complex flavour profiles. Many burning wildfires resulted in stagnant air throughout the valley and increased humidity, although smoke taint was not a concern. Fall weather was as expected, with wide diurnal margins in the early fall, while remaining temperate in late fall. The season allowed for a balanced accumulation of sugars and acid, resulting in naturally balanced wines.

VINEYARD

- Osoyoos East Bench, Bartsch Vineyard
- Osoyoos East Bench, Fernandes Vineyard
- Class 1 vineyard sites, south-west aspect and slope.
- Soils: sandy to loamy sand, with silica and granite composition.

- Harvest date: October 14 and November 7, 2018
- Brix at harvest: average of 24.8 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Warm red fermentation in the range of approx. 20°C to 25°C in variable capacity 5,000 L stainless steel fermenters.
- Gentle pumpovers three times daily.
- Cooperage: 225 L barriques; François Frère. 30% new Hungarian oak, remainder – neutral barrels.
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Vegan: YES
- Bottled: March 2020

TASTING NOTES

This is a medium-bodied red wine, with medium ruby colour in the glass. It is a highly aromatic wine with notes of baking spices, fig, and soft vanilla on the nose. The palate follows up with notes of cigar box, lavender, anise and raspberries, all backed up by soft, approachable tannins with a round, rich midpalate. The balanced acidity causes the wine to linger with a chocolatey finish that invites you in for another taste. Our 2018 Syrah drinks wonderfully now but will continue to develop in the bottle if cellared over the next seven years.