

SYRAH 2018

On the nose there are violets, black pepper, blueberry, and blackberry. The palate has flavours of plum, anise, & blackcurrant along with, tobacco, and leather and, all balanced with soft, silky tannins.

VINEYARD NOTES

All the grapes for this Syrah were sourced exclusively from the Naramata Bench.

WINEMAKER NOTES

The Syrah is co-fermented with Viognier (3%), which accounts for its deep colour and floral hints on the nose. This wine was fermented in small lots, of approximately 1 ton each and was cold soaked for 5 days, before fermentation was begun. The wine was barrel aged for 10 months, in mostly French oak, with a small percentage of American oak, for added complexity.



WINE SPECS

VINTAGE	2018
VARIETAL	Syrah 97%, Viognier 3%
APELLATION	Naramata Bench
HARVEST DATE	October 24, 2018
FERMENTATION	Small lot ferment in stainless steel
AGEING	10 months in French Oak, with a small percentage of American Oak for added complexity
BOTTLING DATE	Sep 4, 2019
CASES PRODUCED	342
ACID	7.2 g/L
pH	3.73
ALCOHOL	13.8 %
CELLARING	Drink now through 2029

