



Syrah 2019

95% Syrah, 4% Malbec, 1% Viognier

Alcohol Level: 14.9%

Levels: pH 3.72 TA 6.5g/l

Sugar: 0.66 g/l

Harvest date: October 15-16, 2019

CSPC +464175

Tasting Notes

Deep purple in colour. Fragrant clove, and savoury blackberry aromatics burst from the bottle. Married with flavours of succulent raspberry, smooth vanilla, and a dash of bacon. Medium acidity plays with bold tannins while a dominate oak essence encourages this wine to finish long and complex. Accompanied by roasted lamb this wine makes an exquisite pairing to any dinner party.

Harvest Notes

The 2018 growing season was similar to 2017.

Winemaking Notes

The Syrah grapes were hand picked and sorted in our south-eastern Osoyoos vineyard. After destemming, the berries were hand sorted again to ensure that only perfect fruit was included in the ferment. The must was cold soaked for four days before the wine was inoculated. During fermentation, we pumped over twice per day to ensure even fermentation and gentle tannin extraction. Malolactic fermentation occurred in barrel over the winter and finished in late December. 25% of the 2018 Syrah was kept in new French oak barrels, while the remaining 75% was kept in one and two year old French oak barrels for 15 months. This wine was further developed in bottle for 21 months in the cellar prior to release.

Cellaring Notes

Drink from 2023 – 2028.

