



Syrah 2015

Alcohol Level: 14.7%
Levels: pH 3.72 TA 6.3 g/l
Sugar: 0.02 g/l
Harvest date: October 10-14, 2015
CSPC +332106

Tasting Notes

A charming, silky style laced with dark fruits and enticing savoury elements. Ends with fleshy intensity. A perennial trophy winner, vintage after vintage

Harvest Notes

The weather in the Okanagan was favourable for most of the 2015 season, beginning with an early, mild spring. Budburst was early by two weeks and the continuing mild weather trend coincided with the flowering and excellent fruit set in May and June. A hot, dry summer tested our vineyard crews who had to pay careful attention to irrigation regimes and leaf-to-fruit ratios. Once again, meticulous farming and investment of time, energy and money has assured wine quality.

By the time harvest commenced the season had recorded enough warm, sunny days to top the long-term average heat summation levels. In September temperatures cooled to near normal, especially at night, and rain mostly stayed away providing a long and unpressured harvest period which continued into the first couple of weeks of October. According to winemaker Stefan Arnason, "We only lost one day of picking due to rain, allowing us to pick exactly what we wanted based on flavour." Overall, the extended harvest period allowed for uniform ripening and a very nice end to the season as harvest wound down by mid-October.

Winemaking Notes

Varietal

100% Syrah

Vineyard

100% Osoyoos Lake Bench - Haynes Creek Estate

Vinification

Hand-picked in our Haynes Creek Vineyard in south-eastern Osoyoos and sorted twice.

After destemming, the berries were crushed, and the must cold soaked for three days.

Partial wild yeast fermentation and then inoculated with cultured yeasts.

Alcoholic fermentation at controlled temperatures in stainless steel tanks, breaking and soaking the cap through twice daily pump-overs.

Spontaneous malolactic fermentation occurred in barrel and finished in late December.

30% aged in new French oak barrels.

70% aged in one and two-year-old French oak barrels for 15 months.

Bottle-aged for 18 months.

Cellaring Notes

The 2015 Syrah will develop for well over a decade. Drink now through 2028

