



Syrah 2021

97% Syrah, 3% Viognier

Alcohol Level: 14.9%

Levels: pH 3.8 TA 5.9g/l

Sugar: 0.4 g/l

Harvest date: October 15-16, 2021

CSPC +449424

Tasting Notes

Deep purple in colour. Fragrant notes of black cherry, violet and black pepper aromatics burst from the bottle. Married with flavours of black raspberry, dark plum and vanilla. This Syrah's firm tannins integrate well with a medium acidity and a an oak driven long finish.



Harvest Notes

2021 arrived from one of the easiest winters we have seen with no bud or vine death detected. Bud burst was a full week ahead of 2020 so it was an earlier than normal start to the season. Early spring was dry and cool. A light frost in mid-May occurred but the vines were unscathed. May's average temperatures were between 20°C – 25°C. First heat arrived the end of May: 40°C in Osoyoos that lasted for 2 days. With only a couple days of rain, it was one of the driest springs on record. The last week of June set records with a 7-day heat dome which brought 46°C in Osoyoos, 44°C in Skaha, and 43°C in Penticton. The remainder of July enjoyed consistent heat with temperatures in the mid to high 30's °C. The first week of August saw some cloudy skies due to smoke from fires, but the next 2 weeks of August were crystal clear and hot with very little precipitation. August 20th saw the cooler weather move in and 25°C became the norm. September was beautiful, sunny and warm, 25°C – 30°C, perfect for ripening grapes. Whites were harvested 10-14 days earlier than average. Because of the heat dome, the estate vineyards went 15-20% down in tonnage but showed excellent fruit quality. The reds were harvested at the normal time with good tonnage. An average temperature of 23°C in the vineyard for October meant lovely weather for picking grapes. The Munson Mountain Cabernet Franc was the last of the red grapes to be picked on October 31st.

Winemaking Notes

The Syrah grapes were hand picked and sorted in our south-eastern Osoyoos vineyard. 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. 20% of the 2021 Syrah was kept in new French oak barrels, while the remaining 80% was kept in two year old French oak barrels for 15 months. This wine was further developed in bottle for 6 months in the cellar prior to release.

Cellaring Notes

Drink upon release.