



NOTHING TO DECLARE ROSE 2013

VARIETIES: 100% SYRAH
 PRODUCTION: 119 CASES
 ALC./VOL.: 14.1%
 OTHER: PH 3.3, TA: 6.9 G/L, RS: 1.0G/L

VINEYARD

The fruit for the 2013 Nothing to Declare Rose came exclusively from our Osoyoos East Bench Bartsch Vineyard, which is a Class 1 viticultural site. It has an excellent south facing aspect with a gentle but consistent southern slope. The soil is loamy sand of silica and granite composition. We chose a block of old vines planting with a lower sugar level and a higher level of acidity for this wine.

Picking was completed in a single day on the 21st of October.

WINEMAKING

Our second vintage of rose was produced using the saignee method. The Syrah was destemmed and (to help extract juice) pumped into the tank. The juice received approximately 28 hours of skin contact and was then strained from the must through the press.

At this point, we vinified the wine much the same way we would a white wine. We cold settled the juice, and then cold racked it before commencing a low temperature fermentation in stainless steel tanks.

The rose saw no oak maturation and did not undergo any lees stirring. It was racked twice after fermentation was complete to preserve the fresh aromatic berry character of the Syrah.

TASTING NOTES

This is a light to medium bodied wine with a vivid colour and good palate weight. On the nose, the wine exhibits intense aromas of fresh and candied field berry fruit with hints of cassis. There is a good balance between the fresh, vibrant style of the wine and its structure.

On the palate, the wine emulates the nose, with the candied fruit aromas giving way to fresh blackberry & raspberry. The wine has a crisp finish with good finesse and length.

This wine is designed to enjoy right away, and will drink well now through the coming year or two.

