



SYRAH 2015

VARIETY: 100% SYRAH
PRODUCTION: 1188 CASES
ALC./VOL.: 14.6%
OTHER: pH 3.76, TA: 6.06 g/L, RS: 1.02 g/L

VINEYARD

As with all of our fruit, the Syrah grapes come from our vineyards on the Osoyoos East Bench; the 2015 Syrah was all grown in the Bartsch Vineyard. It is a Class 1 property and our southernmost site with good south or west slope and aspect and sandy to loamy-sand soil with a silica & granite composition. The growing season was excellent, with an early and dry spring. At the height of summer the season was interrupted by forest fires. Although incredibly distressing, the fires did not have a lasting effect on the grapes grown on the Osoyoos East Bench. The fruit for this wine was hand-picked and cluster sorted in the vineyard and was harvested on October 6th at approximately 24.8 Brix and October 9th at 27 Brix.

WINEMAKING

We followed our usual fermentation protocol of using our 5,000 litre stainless steel fermenters and three daily gentle pump-overs. We kept the fermentation temperatures a little lower than usual, and pressed the wine out at 8 Brix.

Once the alcoholic fermentation was complete, the wine was settled, racked and returned to tank and barrel to go through malolactic fermentation. Afterwards, it was all transferred to barrel to complete its maturation process. The barrels were all 225L barriques from the cooperage of François Frères.

Approximately 25% was new oak with the remainder being older neutral barrels. We use mostly Hungarian oak barrels for our Syrah and continued to do so for the 2015 vintage. However, we did add two new French oak barrels this year, in addition to the regular Hungarian oak program. We bottled the wine in March 2017.

TASTING NOTES

This is a dry, medium bodied red wine. The nose and palate are dominated by the classic South Okanagan Syrah notes of black cherry, black pepper and vanilla accompanied by floral and toasty characteristics. The Hungarian oak compliments the black pepper character as it provides background aromas like clove and allspice but fewer notes of cinnamon or sweet wood.

This wine is ready to drink now, but would benefit from cellaring for five to seven years or possibly longer. We're still learning.

