



SYRAH 2016

VARIETY: 100% SYRAH
 PRODUCTION: 924 CASES
 ALC./VOL.: 14.8%
 OTHER: pH 3.73, TA: 6.8 g/L, RS: 3.1g/L
 CSPC: + 91843

THE GRAPES

Syrah is a red grape variety grown all over the world but is associated in particular with the Rhône region of France, as well as Australia (Shiraz). Over the last few years, South Okanagan has become recognized as a consistent producer of world-class, elegant and complex Syrah. Our own 2013 Contraband Syrah was a proud recipient of a Silver Medal at the prestigious Syrah du Monde Competition held annually at the Chateaux d'Ampuis in Northern Rhône.

VINTAGE REPORT

The 2016 growing season in Osoyoos was a fantastic one for late ripening red varieties. In Osoyoos, spring was early and hot, with early bud break and flowering. Summer started off a little cooler than expected but August was hot and dry leading to early veraison and a long and warm fall and harvest season. The luxurious ripening season resulted in excellent fruit, with well-balanced acid and sugar levels, and optimal physiological ripeness.

VINEYARD

- Osoyoos East Bench, Bartsch Vineyard
- Class 1 vineyard site, blocks with south or west aspect and slope.
- Soil: sandy to loamy sand, with silica and granite composition.
- Harvest date: picked over 5 days, starting September 28th, 2016
- Brix at harvest: 25 Brix

WINEMAKING

- Grapes hand-picked and sorted in the vineyard, then sorted again prior to destemming and pumping through to fermenters. No crushing.
- Cool red fermentation at approx. 24°C to 26°C in variable capacity 5,000 L stainless steel fermenters
- Gentle pumpovers three times daily
- Cooperage: 225 L barriques; François Frère, Saury. 25% to 30% new Hungarian Oak, remainder – neutral barrels.
- Malolactic Fermentation: YES, in tank and barrel.
- Filtered: YES
- Fined: NO
- Bottled: March 2018

TASTING NOTES

A medium-bodied red wine with a deep purple colour in the glass. Highly aromatic notes of blackberry, black cherry, cedar and vanilla, along with the signature South Okanagan Syrah black pepper. The palate follows with more dark fruits like boysenberry and black plum, along with a hint of toast, all backed up by soft, mature tannins making for an elegant but firm wine. Our '16 Syrah drinks beautifully now but would develop wonderfully in bottle if cellared over the next eight years.