



# ROAD 13

## 2011 ROAD 13 SYRAH-MALBEC



CSPC: 843995  
PRICE: \$32.00  
PRODUCTION: 550 Cases  
AVAILABILITY: Winery Direct and select restaurant accounts within British Columbia.  
THE BLEND: 66% Syrah, 34% Malbec

#### DETAILS:

Alcohol 12.8%  
RS 4.4 g/L  
pH 3.72  
TA 5.5 g/L

**VINEYARDS:** The Syrah was from Saddle Ridge Vineyard (Black Sage Bench) and the Malbec from Lally Sidhu Vineyard (Similkameen Valley) and Savard's Vineyard (North Summerland).

We used clone 7 Syrah from Saddle Ridge Vineyard, which always gives us rich and savoury fruit and Malbec from two great sites from the Similkameen & Okanagan Valleys. Early leaf removal was performed in the fruit zone to allow for the cooler summer. Yields were kept low, in this case less than 3 tons per acre, to help maturity and concentration. Extensive green harvest was done to ensure uniform crop maturity. Deficit irrigation was applied to limit the vigor of the vines and help to grow grapes that deliver concentrated flavours and aromas.

#### NOTES ON THE GRAPES AND WINEMAKING:

The grapes were picked at optimum maturity and chilled overnight before processing. The grapes were de-stemmed using our very gentle (and slow...) de-stemmer that delivers plenty of whole berries. The grapes were cold soaked for 3 to 5 days prior to fermentation. Fermentation happened at high temperatures (30 degrees) and the wine remained on the skins for 12 to 20 days. The cap was hand plunged or pumped-over during the fermentation. Free run wine was drained by gravity directly to the barrels and the skins were pressed using our gentle wooden basket press. The wine was aged for 10 months in French oak prior to bottling.

#### TASTING NOTES:

The 2011 Syrah-Malbec shows a dark ruby-violet hue from the grape bunches being well exposed to the sunshine. The nose is lifted with complex notes of blackberries, blueberries, pepper, smoke, chocolate, vanilla pod and cigar box. The palate is round, rich and inviting. The wine delivers gorgeous flavours of blueberry, violet, black currant and a long spicy finish. The 2011 Syrah-Malbec is a great example of how those two varieties can work together to deliver a seductive and harmonious blend.