

2013 SYRAH MALBEC



CSPC:	843995				
Price:	\$26.99				
Production:	393 cases				
Blend:	83% Syrah	4%	Viognier		
	12% Malbec	1%	Mourvedre		
Wine Chemistry:	pH: 3.84	RS:	3.7 g/L		
	T.A.: 5.4 g/L	Alcohol:	13.9%		
	Average Brix at Harvest:	23.7 Brix			
Bottling Date:	5th of March 2015				

Viticulture:

The fruit for this wine was grown in a number of excellent vineyards in both the Okanagan and Similkameen Valleys: Osprey Ridge, Road 9, Mitchell's, Blind Creek, and Home Vineyard to name a few. All of these sites are fantastic, which is important because great sites make our job in the cellar so much easier. Syrah and Malbec require low yields and meticulous vineyard practices to make great wines. The 2013 vintage was warm and long, which helped us make a rich, pure and generously ripe wine.

Winemaking:

The grapes were picked at perfect maturity, chilled overnight and then de-stemmed very gently leaving plenty of whole berries. These were then cold soaked for 3 to 5 days prior to fermentation, which took place at higher temperatures, on skin, over 12 to 20 days. The cap was hand plunged or pumped-over during fermentation – depending on the lot. Free run wine was drained by gravity directly to barrel and the skins were pressed using our gentle wooden basket press. The wine was aged for 14 months in neutral French oak barrels prior to bottling in March 2015.

Tasting Notes:

The 2013 Syrah Malbec has an incredibly dark color. The nose is very fragrant and complex with lifted notes of blackberry, blueberry, pepper, vanilla pod, dark chocolate and orange blossom. There is such purity and intensity on the nose that it is almost enough just to sniff it. The palate is fresh, elegant and vibrant with loads of blueberry. It also showcases flavours of mulberry, violet and white pepper. This rich, cool climate wine has smooth tannins and a very long finish. Enjoy it now with friends or cellar it for few years if you can endure the wait.