

STAG'S  
HOLLOW



*Celebrating 25 years*

2018

# Renaissance Syrah



## *Vineyards & Geographical Indications*

Amalia Vineyard, Osoyoos West Bench

## *Tasting Notes*

Darkest purple nearing black in colour with a brighter purple brim. The nose is expressive showing classic aromas of earth, leather, black pepper, cured meat, dark berries, and the faintest floral lift. The palate is tight but broad showing flavours of black fruit, freshly cracked black pepper, leather, and oak spice. The finish is long and proudly showing multi-layered tannins and natural acidity which should ensure a long life ahead for this wine.

## *Winemaker Notes*

Our 3rd Renaissance Syrah was produced from fruit sourced from a single vineyard on the West Side of Osoyoos. Amalia Vineyard is the ideal location to produce high quality Syrah as it is hot enough to ensure complete physiological ripening but protected by the mountain shadows ensuring the fruit maintains natural acidity balance and varietal aromas. A touch of co-fermented Viognier was also used to lift the beautiful aromatics ever-so-slightly, and set its highly pigmented colour.

## *Production Notes*

Hand-harvested grapes were sorted, destemmed and partially crushed into two 1-ton open-top fermenters (one with 5% raisinated viognier inclusion). After a 3-day cold soak, both ferments (30% whole berry) were warmed and inoculated with selected yeasts. The ferments were punched down 3 times daily by hand, and then after 14 days of skin contact were pressed into French oak barrels (1 new 500L puncheon & 2 3rd-fill 228L barriques). After malolactic fermentation, the wine was aged for an additional 15 months on fine lees before being blended together. This wine is set to be bottled unfiltered and unfiltered in June, 2020.

## *Technical Data*

**Varietals:** 98.8% Syrah, 1.2% Viognier

**Alcohol:** 13.5%

**Total Acidity:** 6.25 g/L

**pH:** 3.5

**Harvest Dates:** Oct 30, 2018

**Bottling Date:** June 2020

**CSPC:** +

## *Food Pairings*

**Classic:** cured meats, steak, lamb, brisket, heavily seasoned dishes with black pepper, aged cheeses, sausage, grilled meat

**Adventurous:** grilled eggplant, Asian dishes with plum sauce, pulled pork, stir-fried pork, red wine-braised octopus, venison, veal, seared tuna

## *Ageing Potential*

Decant and drink now, or cellar for enjoyment from 2022-2028.

## *Case Production*

100 cases

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