



Celebrating 25 years

2018 Syrah



Vineyards & Geographical Indications

Amalia Vineyard, Osoyoos West Bench

Tasting Notes

Our 2018 Amalia Vineyard Syrah is a bit more of an elegant, floral style than the previous vintage, due in large part to a portion of the wine being co-fermented with Viognier. The lifted aromatics (violets and white pepper) complement the ripe fruit profile of blackberries and dark fruit.

Winemaker Notes

In 2018 we were able to do a bit of Viognier co-ferment experimentation with our Syrah. We distributed a small amount of Viognier, in varying amounts (ranging from 0 to 20%), amongst our Syrah ferments, and these small-lots were kept separate for 18 months of ageing. With this wine, we aimed to create an ethereal and elegant Northern Rhône-inspired Syrah. The Viognier aided in lifting the floral and spice notes on the nose, while the palate delivers ripe, juicy fruit, peppery spice and a touch of garrigue, supported by velvety tannins and a long silky finish.

Production Notes

Hand-harvested grapes were sorted, destemmed and partially crushed into 8 1-ton, open-top fermenters (with varying amounts of Viognier inclusion). After a 3-day cold soak, all 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, each lot was pressed individually into a combination of French oak barriques, hogsheads and puncheons (14% new). Following malolactic fermentation, the wine was aged for an additional 15 months on fine lees before being racked, blended and bottled unfined and unfiltered.

Technical Data

Varietals: 90.8% Syrah, 9.2% Viognier

Alcohol: 13.7% alc/vol

Residual Sugar: 2.1 g/L

Total Acidity: 6.45 g/L

pH: 3.69

Harvest Dates: Oct 30, 2018

Bottling Date: May 2020

Release Date: December 2020

CSPC: +32961

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

Now and over the next 5 years.

Case Production

383 cases, 750ml bottles

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