

2018 SYRAH



Vineyard: Rockyfeller, Golden Mile

Blend: 95% Syrah and 5% Viognier

Alcohol: 14.1%

pH: 3.73

Total acid: 6.68g/l

Residual sugar: 1.1g/l

Harvested: October 2018

Bottled: 26th August 2020

Released: 30th April 2021

WINEMAKING

- hand harvested, 70% destemmed and sorted with the Pellenc
- a small portioned of fruit was dried for a month before undergoing fermentation
- co-fermented with 5% Viognier (to lift aromas and create a more vibrantly hued wine) in small lot ferments which took an average of 2 weeks
- exclusively hand plunged during fermentation
- 100% French barrels – 12% new oak
- total time in barrel is 20 months
- racked and bottled unfiltered and unfined

TASTING NOTE

The 2018 Syrah is a deeply hued and full-bodied wine that was produced in a northern Rhône style and reflects the excellent harvest that fall. The addition of Viognier lifts the aromatics with floral and fruit characteristics of violets, mulberries, and game meats. With a velvety elegance leading to a persistent finish that is highlighted with flavours of green peppercorns, bramble, oyster shell and black plums, this Syrah will have you reaching for another glass!

The classic pairing of roast or grilled lamb would make for a delicious evening with friends.

Under ideal transportation and cellaring conditions, the 2018 Syrah can be cellared 5+ years from vintage date.