



SYRAH 2018

The Gill family has always felt that Syrah is one of the most promising grapes grown in the south Okanagan. The grapes for this wine were farmed with care, gently pressed and fermented, and then left to age in a combination of new and seasoned American oak barrels. A nose of cracked pepper and black fruits leads to a palate chock full of berry flavours and savoury notes.

BC VQA CERTIFIED

-	100% Okanagan Grown
-	Golden Mile Area, BC
Exposure:	
Varietals:	Syrah 100%
Grape Yield:	5 Tons/Acre
Soil Composition:	Gravel w/ heavy dark soil
Date of Harvest:	November 10, 2018
Brix Level:	23.2
Fermentation	Cultured Yeast
Duration:	24 days
Temperature:	Allowed to rise to a maximum of 30°C
Malolactic Fermentation:	Natural, American Oak
Alcohol:	14.25%
Residual Sugar:	1.8 g/l
Maturation:	12-18 months, in American Oak
Filtration:	Yes
Production:	500 cases
Aging:	Cellar for up to 8 years
Colour:	Dark red
Nose:	Cracked Pepper, Black Fruits
Flavour:	Berry Flavours and Savoury Notes
Serving Temperature:	18°C
Serving Suggestions:	Barbeque, Grilled Meats and Vegetables
Awards/Accolades/Ratings:	John Schreiner - 90 Points
	"The wines matured between 12 and 18 months in American oak. It is a muscular, brooding red with aromas of plum, prune, cherry and black pepper. The palate has layers of dark fruit with a hint of black pepper."

