



SYRAH 2019

The Gill family has always felt that Syrah is one of the most promising grapes grown in the south Okanagan. This 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
Vineyard Location:	Golden Mile Area, BC
Exposure:	
	Syrah 100%
Grape Yield:	- ,
	Gravel w/ heavy dark soil
Date of Harvest:	November 5, 2019
Brix Level:	
Fermentation	Cultured Yeast
Duration:	24 days
Temperature:	Allowed to rise to a maximum of 30°C
Malolactic Fermentation:	Natural, American Oak
Alcohol:	13.2%
Residual Sugar:	3.52 g/l
Maturation:	12-18 months, in American Oak
Filtration:	Yes
Production:	1600 cases
Aging:	Cellar for up to 8 years
Colour:	Dark red
Nose:	Black fruits, herbaceous spices
Flavour:	Berry flavours, supple tannins and juicy, savoury notes
Serving Temperature:	18°C
Serving Suggestions:	Barbeque, grilled meats and vegetables, hearty stews
Awards/Accolades/Ratings:	Gold Medal - National Wine Align Awards 2022
	Silver Medal - L.A. International Wine Competition 2022
	Bronze Medal - All Canadian Wine Championships 2022
	John Schreiner - 92 Points
	"This wine, aged in American oak barrels, begins
	with delicatessen aromas (meat and spice and
	pepper). The palate is full, with flavours of fig
	and plum. Earthy notes on the finish underline
	the robust character of this Syrah."

