

BURROWING OWL

estate winery

2010 ATHENE



CSPC: 148486
UPC: 688229 008108

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Tasting Notes:

The great qualities of south Okanagan Syrah are well captured on the nose with blueberry, blackberry and damson plum aromas with complex meaty, gamy and pepper notes. The Cabernet Sauvignon in the blend contributes cedar and cassis and its renowned structure. On the palate the wine is full with plenty of acidity and tannin to give backbone and frame the game meat, blackberry, plum, red currant, black pepper and smoked paprika flavours that last on the long finish. Pair this with a grilled flank steak topped with black olive butter.

– Rhys Pender, Master of Wine.

Bottling Date: August 21st, 2012

Vintage & Winemaking Notes:

The Syrah and Cabernet Sauvignon grapes were picked on the same day, 28th October 2010 from Burrowing Owl's Estate vineyards in Oliver and Osoyoos. The grapes were gently de-stemmed and gravity dropped into ONE tank so that the two different varietals could co-ferment. Fermentation was preceded with a 5 day cold soak; fermentation lasted 10 days and peaked at 32 Celsius. The wine was left on the skins after fermentation for a further 10 days and then pressed. Secondary (malolactic) ferment was completed in barrel. The wine then received 18 months of oak barrel exposure with periodic rackings. 40% new oak was used, with the rest all even split between second and third fill barrels (60% French; 40 % American oak). The final blend is 60/40 Syrah/Cabernet Sauvignon.

Analysis: Alcohol: 14% | PH: 3.71 | Titratable acidity: 7.57 g/L