

BURROWING OWL

estate winery

2018 SYRAH



Sales contact in British Columbia and Alberta:

Appellation Wine Marketing
www.appellationwine.ca
Phone: 1-877-374-8939
Email: info@appellationwine.ca

Blend: 97% Syrah, 3% Viognier

Tasting Notes:

A deep, brooding Syrah with an intense nose of blackberry, black cherry and black plum fruit along with some pastry crust, vanilla and clove and complex notes of burlap, leather, espresso, violet, graphite, black sage and bacon. Dry, full-bodied and rich on the palate with intense black pepper, black fruit, ripe tannins, paprika, roasted red peppers, dark chocolate and grilled rosemary with a long finish and plenty of potential to age. Pair this with flat iron steak with peppercorn sauce or a wild mushroom and Puy lentil stew.

– Rhys Pender, Master of Wine

Bottling Date: June 2020

Vintage & Winemaking Notes:

2018 was a moderate growing season that started with an earlier budbreak and a warmer than average May. The season cooled during the summer months and rebounded with favourable September and October temperatures. The cooperative weather allowed us to retain acidity and provide quality fruit with increased crop levels. While the sun and heat create intense fruit flavours, the cool evenings preserve the natural acidity in the grapes keeping the wine fresh and lively.

The Syrah grapes were harvested by hand on October 24th from our Eva vineyard in Osoyoos and from our Burrowing Owl Vineyard on the Black Sage Bench on October 25th and November 9th. The Viognier grapes were hand-picked from our Oliver vineyard on October 25th and co-fermented with a portion of the Syrah harvested on that same day. The grape clusters were hand sorted, destemmed and slightly crushed before being gravity-fed into tank for fermentation. After completion the wine was given time to settle on its skins for further extraction. Once done, the Syrah wine was then transferred into barrels to allow for malolactic fermentation to occur. The wine aged for 15 months in a combination of barrels selected for their ability to enrich the natural flavour profile of the wine with hints of woody, spicy and vanillin undertones. Racked off its lees several times during its ageing, the wine was bottled unfiltered.

Ageing: 54% French, 30% American, 13% Hungarian and 3% Russian with 27% new, 4% one-year, and 69% third fill and older oak

Analysis: Alcohol: 14.0% | PH: 3.71 | Titratable acidity: 6.0 g/L