

BURROWING OWL

estate winery

2022 SYRAH



Sales contact in British Columbia and Alberta:

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

Tasting Notes:

A deeply coloured, intense, fragrant and textural Syrah. The powerful nose shows floral violet, blueberry, blackberry, ripe raspberry, damson plum and shortbread notes. The palate is full-bodied, silky textured with firm ripe tannins, and packed with ripe mixed berry fruit while retaining a fresh elegance. Savoury black pepper, paprika, dried black olives, dried thyme and vanilla add complexity through the long finish. Pair this with lamb koftas with rose harissa yoghurt, or cumin, paprika and turmeric spiced roast vegetables.

– Rhys Pender, Master of Wine

Bottling Date: June 2024

Vintage & Winemaking Notes:

The 2022 growing season will be remembered for its very late start and remarkable finish which allowed for an abundance of quality grapes grown and fine wines produced. An uncharacteristically cool spring resulted in bud break occurring in early May. With delays in fruit development by as much as three weeks, careful vineyard management and cooperative conditions were needed to reach proper sugar levels and ideal natural acidity. The summer months were spectacular, offering the perfect amount of heat and sunshine to allow for our largest yield of grapes to date followed by an unbelievable fall heading into a condensed harvest that began in October.

Beginning in early October and early November, the Syrah grapes were harvested from Burrowing Owl Vineyard on the Black Sage Bench, as well as from our estate vineyards in Osoyoos and Okanagan Falls. They were hand-sorted, de-stemmed and gently crushed before being gravity-fed into the fermentation tanks. Following a four-day cold soak, the grape must (juice and skins) underwent a 25-day fermentation and an additional five days of post-maceration. The wine was then transferred to barrel to mature for 16 months using a variety of oak types chosen for their capacity to highlight the wine's inherent flavour characteristics.

Ageing: 63% French, 20% American, 12% Hungarian, and 5% Caucasus with 27% new, 20% one- and two-year, and 53% neutral oak

Analysis: Alcohol: 14.0% | PH: 3.79 | Titratable acidity: 5.79 g/L