

BURROWING OWL

estate winery

2016 SYRAH



Sales contact in British Columbia and Alberta:

Appellation Wine Marketing

appellationwine.ca

Phone: 1-877-374-8939

Email: info@appellationwine.ca

Tasting Notes:

The wine starts with a delicate elegance and opens into a ripe and rich full bodied syrah. The nose shows dark fruit, dried blueberry and damson plum mixed harmoniously with leather, clove, black pepper and cedar notes. The palate is intense with velvety tannins and more dark berry flavors. The finish is long with some peppery spice and a hint of dried wild sage that is typical from the region. Decant this wine with a grilled peppercorn crusted steak or a pork tenderloin and a cherry compote.

Bottling Date: June 2018

Vintage & Winemaking Notes:

Ten years after the fabulous 2006 vintage, we were offered another amazing growing season in 2016. Spring arrived early: sunny and warm with just enough rain to boost vine canopy growth. July and August added ideal summer heat, allowing the grapes to ripen slowly. Red grapes benefited from the warm days and cool autumn evenings to develop their flavours while retaining their acidity.

The Syrah grapes were harvested by hand on October 19th, 20th and 28th 2016 from Oliver Black Sage and Osoyoos Lake Eva's vineyards. They were hand sorted, destemmed and gently crushed before being dropped through gravity into the fermenting tanks. They fermented with a splash of viognier for 14 days, under temperature control (17-32 Celsius). The juice was then pressed off and moved into barrels to allow for the malolactic fermentation followed by ageing. It was aged for 16 months in a combination of barrels selected for their ability to underline the natural flavor profile of the wine. Racked off its lees several times during its ageing, the wine was bottle unfiltered.

Cellaring: 5+ years

Ageing: 72% French, 17% American, 11% Hungarian with 37% new oak

Analysis: Alcohol: 14.5 % | PH: 3.76 | Titratable acidity: 5.9 g/L