

BURROWING OWL

estate winery

2020 SYRAH



Sales contact in British Columbia and Alberta:

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

Blend: 98% Syrah, 2% Viognier

Tasting Notes:

A complex, intense and brooding Syrah full of baked blackberries, black plum and ripe blueberry fruit with intriguing notes of pie crust, shortbread, bacon, charred meat, sage, game and iodine notes. The palate is full bodied and rich with ripe tannins, crisp acidity, dense black fruits, mint dark chocolate and lots of pepper, paprika, graphite and dried sage notes on the long, savoury finish. The concentration and structure make it perfect for cellaring. Pair with harissa rubbed grilled pork tenderloin, garlic and rosemary studded lamb leg or roasted herb and garlic infused mushrooms.

– Rhys Pender, Master of Wine

Bottling Date: May 2022

Vintage & Winemaking Notes:

The 2020 growing season was a rather average one characterized by certain weather events. Spring's arrival was delayed, followed by bouts of rain in late May and early June which led to slightly lower yields and resultingly high-quality grapes. August added ideal summer heat, ripening the grapes slowly which extended into September. Sunny, clear skies in the fall helped make up for the late start to the season and benefited flavour development in the grapes while cool nights helped retain acidity.

The Syrah (and Viognier) grapes were harvested by hand in the second half of October from our vineyards on the Black Sage Bench and in Osoyoos. They were hand sorted, destemmed and gently crushed before being dropped through gravity into the fermenting tanks with some of the Syrah being co-fermented with Viognier. Fermentation lasted 25 days at temperatures ranging from 16-29 °C. The wine was then drawn from the tanks and transferred to barrels for malolactic fermentation followed by ageing. It was aged for 15 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: 52% French, 24% American, 14% Hungarian, and 10% Caucasus with 22% new, 26% one- and two-year, and 52% Neutral oak

Analysis: Alcohol: 13.5% | PH: 3.76 | Titratable acidity: 5.75 g/L