

BURROWING OWL

estate winery

2020 ATHENE



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Blend: 50% Syrah, 50% Cabernet Sauvignon

Tasting Notes:

A complex and intense wine combining aromas of ripe damson plum, blueberry and blackberry along with black pepper, charred meat, bacon, violet, cumin and star anise. The rich textured and elegant palate is full-bodied, balanced with ripe tannins and crisp acidity for ageability. Flavours of black cherry, blackcurrant, vanilla, dried herbs and a fresh mint note last through a long finish. Pair this with tomahawk steaks with a garlic, parsley butter or vegan chorizo tacos.

– Rhys Pender, Master of Wine

Bottling Date: August 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 Cabernet Sauvignon grapes were harvested by hand from our Burrowing Owl Vineyard on the Black Sage Bench at the very beginning of November 2020. They were de-stemmed and gently crushed before being gravity fed into the same tank, alternating between grape types with each bin. This co-fermentation process helped to marry the flavours and created a unique harmony to the blend. After completion, the wine was transferred into barrels for malolactic fermentation and subsequent ageing for 18 months. The barrels were carefully selected for their ability to integrate components and round out the tannins while contributing to complex savoury notes.

Cellaring: 5+ years

Ageing: 58% French, 28% American, and 14% Hungarian with 26% new, 41% one- and two-year-old, and 33% neutral oak

Analysis: Alcohol: 14.5% | PH: 3.86 | Titratable acidity: 5.88 g/L