



2019 ROSÉ DE SYRAH

SMALL LOT SERIES

We purposefully set aside a few rows of Syrah for this rosé, aiming for bright acidity and a moderate alcohol level. In short, it had to be moreish. We love Syrah for rosé because the result is so complex: grapefruit, crunchy red berries, and savoury spices. And, when bone dry like this, it's so food friendly.

WINEMAKER STEPHANIE BRYERS

VITICULTURE

VINEYARD
NARAMATA VINEYARD

APPELLATION
NARAMATA BENCH

ESTABLISHED
2010

FARMING APPROACH
SUSTAINABLE

SOILS
SILTY LOAM

TRELLIS SYSTEM
VSP

WINEMAKING

HARVEST DATE
OCTOBER 13

SKIN CONTACT
12% - 12 HOURS

PRESSING
82% - DIRECT PRESS

FERMENTATION
CAREFULLY SELECTED
YEASTS

MALOLACTIC FERMENTATION
BLOCKED

MATURATION
STAINLESS STEEL

CASES PRODUCED
120

BOTTLING DATE
2020-02-26

RELEASE DATE
APRIL 2020

RESIDUAL SUGAR
2.3 g/L

pH
3.31

TOTAL ACIDITY
7.1 g/L

ALCOHOL
12.8%

PRICE: \$22.00 / AVAILABILITY: WINERY DIRECT / CSPC: +103039