



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2014 *Oldfield Reserve Syrah*

GRAPE VARIETY: 98% Syrah, 2% Viognier
HARVEST DATE: October 11th – 24th
BOTTLING DATE: July 2016
REGION: Okanagan Valley

VINEYARD: Diamondback Vineyard
(Black Sage Bench)
Aspect: South - West
Vine Orientation: North - South
Soil: Sand
Vine Age: 13 years

TECHNICAL ANALYSIS
Winemaker: Andrew Windsor
Viticulturist: Andrew Moon
Brix at Harvest: 25.0
Alcohol: 14.5%
Residual Sugar: <3.0g/L
PH: 3.85 TA: 6.8

VINEYARD: Tinhorn Creek
(Golden Mile Bench)
Aspect: East
Vine Orientation: North - South
Soil: Sandy gravel
Vine Age: 12 years

2014 VINTAGE: Hot and dry summer, typical of the South Okanagan, but with a cool October allowing us to pick our late into the growing season without high alcohol levels or dehydrating the fruit. A very high quality vintage for both Syrah and Viognier with no disease or pest pressure. There was some mild heat stress in July as the temperatures approached 40C, but our irrigation investments the previous 3 years kept the vines healthy and thirst quenched when needed.

VINIFICATION: The day prior to picking our Syrah we picked and pressed our Viognier for the 2 Bench White and kept the skins aside in the cool shade of our Barrel Cellar. The Syrah grapes are destemmed and crushed before cold settling on skins for 3 days with the Viognier skins sprinkled in during this process. The fermentation begins naturally after about 3 days and then temperature is maintained with a combination of punch downs and pump-overs to optimize colour extraction without forcing out too much tannin. The wine stays on skins for approximately 8 weeks before being pressed to barrel. A selection of French, Hungarian and American oak is used with about 30% new. The wines are kept on lees and topped regularly over 18 months before being bottled. The wine is then aged in bottle for a year to allow proper bottle conditioning to occur and bring out the true complexities of this great variety.

TASTING NOTES: Deep purple colour that is almost opaque. The nose is rich with fig jam, dried plum, white pepper and vanilla. It opens up to reveal a meaty, soy aroma that makes you think about rare pepper steak, which would be a great pairing. The palate is ripe with blackberries, licorice and cardamom. A perfect balance of power, complexity and elegance.

Cases made: 859

Cellaring potential: 10 - 20 years

Suggested retail: \$31.99 CDN

CSPC code: 663138

TINHORN CREEK VINEYARDS

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