



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2013 *Oldfield Series* Syrah

GRAPE VARIETY: 100% Syrah
HARVEST DATE: October 2013
BOTTLING DATE: July 2014
REGION: Okanagan Valley

TECHNICAL ANALYSIS
Winemaker: Sandra Oldfield
Viticulturist: Andrew Moon
Brix at Harvest: 24.7
Alcohol: 14.5%
Residual Sugar: <2.0g/L
PH: 3.7 TA: 6.15

VINEYARD: Diamondback Vineyard
(Black Sage Bench)
Aspect: South - West
Vine Orientation: North - South
Soil: Sand
Vine Age: 12 years

VINEYARD: Tinhorn Creek
(Golden Mile Bench)
Aspect: East
Vine Orientation: North - South
Soil: Sandy gravel
Vine Age: 11 years

2013 VINTAGE: Another beautiful, warm, dry summer, along with a cool autumn, means another great growing season for Syrah. There was almost zero disease or pest pressure on the vineyard this year, and the grapes achieved optimal ripeness in early October. The vineyard required some shoot thinning in the spring to control the yield and then we opened up the canopy early with leaf pulling on the eastern facing (morning sun) side of the blocks. Some minor green harvesting was completed at the start of veraison to ensure even ripening at picking time.

VINIFICATION: The grapes are destemmed and crushed before cold settling on skins for 3 days. The wine is inoculated and slowly allowed to warm naturally 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 wines are then pressed to older barrels prior to completing primary fermentation to mitigate tannin extraction in alcohol phase. 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: A deep, intense red colour with a surprisingly youthful appearance after three years of aging. The wine's aroma opens with mixture of deep fruitiness of fresh berries and an underlying spicy note that includes cloves, vanilla and white pepper, all of which adds to its complexity. The palate is well structured with mouth-filling supple tannins, flavours of licorice and ripe blackberries. Points to a great potential for ageing well into the future.

Cases made: 762

Cellaring potential: 5 - 10 years

Suggested retail: \$31.99 CDN

TINHORN CREEK VINEYARDS

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