



# TINHORN CREEK

NATURALLY SOUTH OKANAGAN



## 2016 *Oldfield Reserve Syrah*

**GRAPE VARIETY:** 98% Syrah, 2% Viognier

**HARVEST DATE:** October 23, 2016

**BOTTLING DATE:** July 2018

**REGION:** Okanagan Valley

### TECHNICAL ANALYSIS

Winemaker: Andrew Windsor

Viticulturist: Andrew Moon

Brix at Harvest: 25.1

Alcohol: 14.5%

Residual Sugar: 0.35g/L

PH: 3.88 TA: 5.90g/L

**VINEYARD:** Diamondback Vineyard  
(Black Sage Bench)

Aspect: South - West

Vine Orientation: North - South

Soil: Sand

Vine Age: 15 Years

**VINEYARD:** Tinhorn Creek Vineyard  
(Golden Mile Bench)

Aspect: East

Vine Orientation: North - South

Soil: Sandy Gravel

Vine Age: 14 Years

**2016 VINTAGE:** A record early bud break had us thinking that we were in for another hot ripe year as in 2015, but a cool June and July slowed the growing season significantly. We were on track for a great vintage until the first full moon in October treated us to an unexpected frost forcing us into a rush of picking on the 13th and 14th. It's times like this that I'm glad I am a winemaker and not a Viticulturist. Andrew Moon worked continuously for three days, and there were more challenges to follow. The frost was soon followed by rain making the remaining blocks in the vineyard hard to get to. It was almost ten days later that we had a stretch of dry weather to bring in the remainder of the harvest.

**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. Once our Pinot Noir is completed, we use our open-top fermenters for our Syrah. Similar to the Pinot we use a good amount of whole clusters (50% in this vintage) in the bottom of the bins, then layer in the Viognier skins and then finally destemmed Syrah fruit on top. The wines are allowed to ferment naturally, and over the course of 3 weeks we will either punch down or pump over the tanks depending on colour and tannin pick up. We then press to the tank and splash as much air into the wines as possible (looking to oxygenate the wine). 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. Bottled unfiltered.

**TASTING NOTES:** Lively nose of fresh figs, plums and clove upfront. Layers of coffee cake and pear tart come through next, showing the richness of the wine. The palate is soft and textured with more plum jam and stone fruit, with bright red fruit coming through in a fresh lifted style. Wine has good power, but in an incredibly drinkable style that finishes with textbook Okanagan Syrah savoriness, olive tapenade and dried, cured Bresaola.

**Cases made:** 704

**Suggested retail:** \$34.99 CDN

**Cellaring potential:** 10 - 20 years

**UPC code:** 6 24802 97121 6

TINHORN CREEK VINEYARDS

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