



TINHORN CREEK

NATURALLY SOUTH OKANAGAN



2015 *Oldfield Reserve Syrah*

GRAPE VARIETY: 98% Syrah, 2% Viognier
HARVEST DATE: October 1 - 16, 2015
BOTTLING DATE: June 2017
REGION: Okanagan Valley

TECHNICAL ANALYSIS
Winemaker: Andrew Windsor
Viticulturist: Andrew Moon
Brix at Harvest: 25.0
Alcohol: 14.5%
Residual Sugar: <3.0g/L
PH: 3.80 TA: 6.7

VINEYARD: Diamondback Vineyard
(Black Sage Bench)
Aspect: South - West
Vine Orientation: North - South
Soil: Sand
Vine Age: 14 Years

VINEYARD: Tinhorn Creek Vineyard
(Golden Mile Bench)
Aspect: East
Vine Orientation: North - South
Soil: Sandy Gravel
Vine Age: 13 Years

2015 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 2Bench White and kept the skins aside in the cool shade of our Barrel Cellar. The Syrah grapes are partially destemmed (10% whole clusters added) 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 eight weeks before being pressed to barrel. A selection of French and Hungarian puncheons and American barrique 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 hue. Nose is savory and meaty, but with an intriguing stone fruit note from the Viognier skins. Oak spice showing as coffee and the layers just keep coming. A rich wine with soy, espresso, plum jam and smoked bacon. Fine tannins and a warm finish carry the wine for ages. Another beautiful South Okanagan Syrah!

Cases made: 660

Suggested retail: \$31.99 CDN

Cellaring potential: 10 - 20 years

UPC code: 6 24802-97127 8

TINHORN CREEK VINEYARDS

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