

CABERNET SYRAH

2017



Tech Specs

Cases:

Alc: 14.2%
TA: 6.0
pH: 3.93
R/S: <1g/L
Vegan: Yes
SKU: 671461

335

Vineyard + Soil

• Corcelettes Estate Vineyard, Upper Bench, Keremeos "Stemwinder"- alluvial deposit & "Similkameen" gravelly sandy loam. Gnarly and extremely coarse soils eroded from steep mountain walls. Situated on the higher, south facing regions of the valley providing an extended growing season. Dry, windswept and extreme daytime heats. Exposed rock faces 'sink' and radiate heat well into the night. Vineyard rows are North/South orientation, VSP trellis system

Growing + Crafting

- ·Sustainable, healthy and responsible farming practices
- Cover crops, in-row mulching, leaf removal and general canopy management combined with a well implemented integrated pest management program and our dry and windy region, yields a growing environment naturally resilient to disease and pests
- Weather stations, soil moisture probes and a semi-automatic irrigation system allow us to micromanage water needs and as a result, water use
- Our vineyard sheep assist us in tending the vines by their grazing habits. Fruit zone leaf removal and ground cover are all part of their balanced diet; mobile composting
- · All vines and fruit are hand tended, hand harvested, and hand sorted
- · Various small lot harvests throughout October 2016
- Multiple small lot ferments using punch down extraction and aerated pump overs
- 18 months in a combination of French oak barrels
- ·Syrah in 50% new premium French oak Puncheon (500L) barrels
- Cabernet Sauvignon in tight grain Bordeaux barrels of various toasts and regions
- Unfined + Unfiltered

Tasting + Pairing

Nose: Soft red fruit, pipe tobacco
Palate: Black cherry, plum, dried herbs
Finish: Long, spearmint freshness

Overall: Fine grained tannins with a freshness found in telltale

Similkameen acidity.

Try with: BBQ ribs, croc-pot stew, "sea salt" dark chocolate

Cellar: 3-10 years



Passion. Precision. Purpose. Similkameen Valley, BC

www.CorcelettesWine.ca

