

2016 XXX SYRAH - EX NIHILO VINEYARDS

...out of nothing



WINEMAKING

Hand harvested, destemmed and crushed into stainless steel. Fermented over 17 days before being pressed into French barrels to undergo gentle malolactic fermentation over the winter months.

Aged 22 months with minimal filtration to retain the full power and integrity of the wine.

TASTING NOTES

This perfectly sloped Naramata single vineyard Syrah is meticulously farmed using minimal irrigation. The small, concentrated berries have produced a Syrah that is the envy of all in the valley.

Powerful aromas of ripe blackberry, plum, fig and floral. The palate is rich with layers of cherry cola, caramel, and spice on a luxurious tannin structure achieved by extended skin contact.

The wine is perfectly balanced throughout its lingering finish. Twenty-two months in French oak.

Appellation:	Naramata
Composition:	100% Syrah
Bottle Size:	750 mL
Alcohol:	14.1%
Residual Sugar:	1.9 g/L
Acidity:	5.6 g/L

EX NIHILO VINEYARDS
OKANAGAN VALLEY