

Syrah Cuvée Classique 2017

While it combines elements of both the old and new world, our Syrah Cuvee Classique leans more toward what you would expect from France's Rhone Valley – hence the name. While its sibling Cuvée Violette showcases the floral, graceful and perfumed side of Syrah, Cuvée Classique shows the dark, savoury, spicy and powerful side of this noble grape variety. The wine is nuanced and elegant, yet structured in its youth. In 2017, white peppercorn, iron, dark blackberries, a touch of black olives and aromatic herbs make up the aromatic and flavour profiles of this wine. There is a great balance between the components already albeit the wine is on the young side. Neither as robust as the likes of 2012 and 2015, nor as linear and elegant as 2010 and 2011. Balance is the word that keeps coming up for this vintage.

## RECOMMENDED FOOD PAIRING

Classic Moroccan Lamb shank tagine or braised venison with aromatics, star anise and pink peppercorn are two favourites.

GRAPE VARIETY:	100% Syrah
REGION:	South Okanagan
VINEYARD:	Various
SOIL ORIGIN:	Varied
SOIL TYPE:	Varied
AGE OF VINES:	Varries. Most in their teens
YIELD:	Average of 3.2 tons/acre
PRODUCTION:	378 cases
ALCOHOL:	14.0%
CLARIFICATION:	Unfined, very lightly coarse filtered
AGING:	18 months in 100% French oak barrels and puncheons, 24.5% new

