## LE VIEUX PIN

Szzah Cuvée Neolette 2016

## THE WINEMAKERS NOTES

Cuvée Violette, as the name suggests, displays the perfumed and floral side of this noble grape variety. The palate is silky smooth thanks to a gentle co-ferment with just over 2.5% Viognier. The focus is on the feminine and graceful qualities of Syrah coming to the foreground. In the cellar, we kid around and call this wine a syrah for Pinot Noir lovers. Crunchy bramble fruit and purple flowers mingle with pepper and spice. Raspberries and saskatoon berries burst on the nose and on the palate. While 2016 is overall a structured vintage, this Cuvée is ready to be enjoyed and savoured upon release. It can be aged for the mid-term (5-7 years). It will most likely continue to improve past that age too.

## **Recommended Food Pairing**

Duck breast with pink peppercorn sauce. Steak Dianne with a flambé of crème de violette and cassis moutarde is a match made in heaven.

## THE DETAILS

GRAPES IN BLEND:	97.4% Syrah with 2.6% Vrognies co-ferment	
GROWN:	13% Golden Mile bench, 25% Black Sage bench, 25.5% North Oliver, 36.5% Borgoos Lake district	
VINEYARD:	Various	
AGE OF VINES:	11-16 year old vines	LE VIEUX PIN
Soil Origin:	Narious	Szrah "Cuvée Niolette"
SOIL TYPE:	Varians	VINTAGE 2016
YIELD:	3.2 tons/acre	GROWNSouth Vkanagan
PRODUCTION SIZE:	1,588 cases	CÉPAGE 97.4% Syrah, 2.6% Viognier_
ALCOHOL:	14.1%	Tons per Acre 3.2
CLARIFICATION:	Alnfined, lightly filtered	AGING basels, 15% new
AGING:	14 months in French oak bassels,	PRODUCTION 1588 cases
	15% new	