

NK'MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

SYRAH

2016

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A mild winter brought another early spring to Osoyoos – combined heat units in April were more than double the ten-year average, and we saw early bud break. May through June continued warm, and July's cool spell beneficially slowed the ripening process, as August was typically hot. The grapes reached full flavour development and we initiated harvest on September 1st, the earliest ever for Nk'Mip. Overall, we brought in 285 tonnes this year. We began with Sauvignon Blanc, Pinot Noir, Chardonnay and Pinot Blanc. The weather cooled off mid-month which allowed our bigger reds to develop for harvest on October 3rd. The Merlot, Cabs and Syrahs came in nicely and we will have some outstanding wines to share.

WINEMAKING

Harvested from two different vineyards, the blocks were fermented separately and spent 10-12 days on skins before pressing. The wine was then transferred to a combination of French and American oak barrels and aged for 18 months prior to bottling

TASTING NOTES

Aromas of cherry, black pepper and spice lead to a silky palate with flavours of berries and pepper. Plush tannins and a hint of acidity contribute to a lengthy finish.

FOOD PAIRING

Herb-crusted lamb, smoked duck breast, braised beef short ribs, or barbecued rib-eye steaks. Grilled meats and caramelized vegetables are ideal for matching the intensity of our bold Syrah.



TECHNICAL NOTES

Alcohol/Volume3	14.5 %	Residual Sugar	3.3 g/L
Dryness		Total Acidity	6.73 g/L
pH Level3	3.69 pH	Serving Temperature	17 °C

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