

NK'MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

SYRAH

2018

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A cool, wet March & April had us concerned about a difficult start to the growing season however, the weather improved, and temperatures rose above seasonal averages accelerating bud break. May was warmer than usual and the spike in temperature and a warm June & July accelerated the vine growth. Early August was cooler than normal as we were inundated with smoke from the fires to the northwest. Skies cleared and into September we had similar accumulated heat units as in 2016 & 2017. September was cool – ideal for the whites and Pinot Noir. Thankfully for the reds, we had a warm, sunny October allowing for an extended hang time and a great conclusion to another Okanagan vintage.

WINEMAKING

This wine is made from grapes sourced on the Nk'Mip and Driver vineyards located adjacent to the winery. The grapes were harvested on October 28th and 29th. Each of the blocks were fermented separately spending an average of 8 days on the skins. After 18 months in French oak barrels the wines were blended and filtered prior to bottling.

TASTING NOTES

Aromas and flavours of blueberry, spice, violets and pepper. This Syrah has a plush entry and is concentrated with very complete fine-grained tannins that lead to a long and smooth structured 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 Syrah. Also wonderful with Gouda cheese

TECHNICAL NOTES

Alcohol/Volume	14.73%	Residual Sugar	0.31g/l
Dryness	Dry	Total Acidity	7.01g/l
pH Level	3.78	Serving Temperature	17°C



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