

# NK'MIP

{ INKAMEEP }

## CELLARS

QWAM QWMT

## SYRAH

2022

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

The 2022 spring was cooler than the 20 year average with bud break happening 7 days later than normal. Marginal Spring temperatures put flowering behind by approximately 14-21 days. April, May, June was cool but dry, the weather finally started to warm up in August all the way to October, giving us one of the most beautiful fall seasons recorded to date. Harvest kicked off on October 3rd with Ehrenfelser and finished with Cabernet Sauvignon November 5th. Look for Citrus fruit characters in the white wines, and elegant soft tannins in the reds.

### WINEMAKING

This wine is made from grapes sourced on the Nk'Mip and Driver vineyards located adjacent to the winery. The grapes were hand picked and fermented spending an average of 10 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.

### TECHNICAL NOTES

Alcohol/Volume	15.02%	Residual Sugar	2.88 g/L
Dryness	0	Total Acidity	6.87g/L
pH Level	3.70pH	Serving Temperature	10°C



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