



# GOLD HILL

## syrah



Vintage Notes: 2018 started out cool and wet. Budbreak was delayed and canopy growth once it started was very vigorous, requiring significant labour to control. The summer started hot and dry and then turned to one of the coolest falls as we went through veraison. Long, dry and warm conditions arrived in October allowing the fruit to fully ripen but with much higher acidity and bright fruit flavours. Overall, the vintage finished strong with classic Okanagan ripeness.

Our Syrah is clone 7 on 3309 rootstock, producing fruit with great aromatic profile and elegant tannins. It was hand-picked in October, and hand-sorted in the vineyard to remove any damaged berries or non-grape material. Viognier was picked from an adjoining block and mixed with the syrah at the crush pad, where it was destemmed, and then partially crushed. The syrah and viognier must was allowed to slowly warm up, while cold soaking, allowing wild flora to start co-fermentation on the surface of the must. At 18 C, the must was inoculated and fermented between 26 and 28 C. Daily pump-overs allowed full development of the tannins. Before the ferment finished to dry, the young wine was transferred to 60% new French oak barrels where it aged a further 18 months.

Our 2018 Syrah is vibrant and youthful, with notes of white pepper and fresh thyme. Dried Okanagan cherry and warm balsamic flavours are followed by ripe medium tannins giving a lengthy finish. Enjoy now and for the next couple of decades.

GRAPE VARIETIES	100% SYRAH
PRODUCTION SIZE	263 CASES
ALC	15.0%
SWEETNESS	DRY - 1.7 g/L
AGING	DRINK NOW TO 2033
REGION	OLIVER
SOIL TYPE	STONY, LOAMY STONY SILT
AGE OF VINES	13 YEARS
CLONE / ROOTSTOCK	SYRAH ENTAV CL 7 / 3309 ROOTSTOCK
HARVEST DATE	OCTOBER 2018
BOTTLING DATE	AUGUST, 2020
UPC	626990316213
SKU 750ML	+550343

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