



GOLD HILL

syrah



the 2014 vintage was one of our warmest seasons on record. Conditions were moderate with an early spring and warm summer with no huge heat waves. The fall was dry and temperate, allowing for long hang time. With moderate conditions, sugars developed late with tannin ripening allowing for a well-balanced vintage.

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 40% new oak barrel where it aged a further 18 months.

The resulting wine is teeming with aromas of bramble, white flowers and violets, and flavours of dark berries, white pepper, anise and vanilla. On the palate, this wine is a bold juicy red, with a lengthy finish of velvety soft tannins, tobacco leaf and balanced acidity. Drink now or cellar to 2030.

VINTAGE	2014
REGION	OLIVER
BLEND	97% SYRAH 3 % VIOGNIER
PRODUCTION SIZE	500 CASES
SWEETNESS	DRY
AGING	DRINK NOW TO 2030
SOIL TYPE	STONY, LOAMY STONY SILT
AGE OF VINES	12 YEARS
ALC	15.6%
CLONE / ROOTSTOCK	SYRAH ENTAV CL 7 / 3309 ROOTSTOCK
HARVEST DATE	OCTOBER 21, 2015
BOTTLING DATE	AUGUST 25, 2017
UPC	626990316213
SKU 750ML	+550343