



GOLD HILL

syrah



2016 started with the warmest spring in almost 20 years. Budbreak was the earliest on record. Although veraison arrived two weeks ahead of schedule, an abrupt cooling of weather in the fall (with temperatures lower than normal) slowed fruit development and allowed for full ripening with good acidity in the fruit.

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.

Our 2016 Syrah has aromas of orange blossom, crème brûlée and cedar strip. On the mouth, flavours of cherry pie, orange peel, and baked pie. Notes of white pepper and fresh thyme are supported by ripe medium weight tannins. The finish is medium length and best suited for lighter entrées. Enjoy now and for the next couple of decades.

VINTAGE	2016
REGION	OLIVER
BLEND	97% SYRAH 3 % VIOGNIER
PRODUCTION SIZE	134 CASES
SWEETNESS	DRY
AGING	DRINK NOW TO 2030
SOIL TYPE	STONY, LOAMY STONY SILT
AGE OF VINES	12 YEARS
ALC	15.3%
CLONE / ROOTSTOCK	SYRAH ENTAV CL 7 / 3309 ROOTSTOCK
HARVEST DATE	OCTOBER 2016
BOTTLING DATE	AUGUST, 2018
UPC	626990316213
SKU 750ML	+550343