



ANTHONY BUCHANAN

Whole Cluster Ferment Syrah

Vintage: 2017

Appellation:

Okanagan Valley

Vineyard:

Sourced from Three Boys Vineyard located on Black Sage Road. Syrah clone 99 and Viognier clone 642 are grown in Sandy loam, granite soil compositions. Westward sloped, 25 year old vines from one of the hottest vineyards sites in the Okanagan produce ripe fruit and intense flavours. Timely leaf pulling and cluster thinning ensure phenolic ripeness. Sustainably Farmed.

Winemaking:

100% whole cluster ferment in small open top fermenters. Daily foot treading up to three times daily with a complete natural ferment over a 21 day period. All free run is drained before being gently pressed and allowed to settle over night then racked to 100% new TM Mercurey barrel (CLL toast). Full Malolactic and a 12 month maturation prior to being bottled unfinned and unfiltered.

Tasting Notes:

Deep purple colour. On the nose, complex notes of blueberry, blackberry jam, white pepper and violet. Concentrated flavours of bacon fat, spice, dark cherries and forest floor with a subtle note of apricot. A youthful and elegant style that finishes with freshness.



Technical Information

Blend: 98% Syrah, 2% Viognier

Alcohol: 14% alc

pH: 3.77

RS: 2.0g/l

TA: 6.5g/l

CSPC: 193918

Cases: 25

Bottled: December 2, 2018

Wholesale: \$27.69