



## Hainle Vineyards - 2003 Hainle Syrah

Gold medal International Taster's Guild, Washington, Silver medal International Taster's Guild Florida,



The red vinifera grape Syrah is one of the noble varieties of France's Rhone region. It can grow well in carefully selected sites in the Okanagan Valley, but it is quite susceptible to winter damage, and can be slow to reach ideal maturity in a poor season. There is very little Syrah grown in the Okanagan Valley.

2003 was an extended growing year, with most varieties reaching good maturity. These grapes were grown by Knollvine Vineyards near Okanagan Falls in the south of the Valley. This vineyard is BC Certified Organic, by the Similkameen Okanagan Organic Producers Association (SOOPA), and the Certified Organic Associations of British Columbia (COABC).

The harvest occurred on November 1, 2003, at an average sugar content of 24.9%. All of the grapes were crushed and fermented on the skins for 8 days, after which the wine macerated on the skins for another 10 days. After a gentle pressing, a full malolactic fermentation followed, and all of the wine was placed in 4 year old barriques for a period of 10 months.

Harvest	November 1 2003
Avg.sugar	24.9%
Bottling	December 08, 2004
Cases	380
Alc/Vol	12.7 %
Residual sugar	1.0 g/l
Acid	5.9 g/l
Cellar Potential	20 years

All winemaking practices used in our cellar are to organic food processing standards. Only organic materials are used in our winemaking, and processing and use of sulphite is kept to a minimum.

The wine has a deep ruby colour, and aromas of cocoa, chocolate and crushed black pepper with a hint of smokiness. On the palate, it is full-bodied, with soft acidity and medium tannins. It is completely dry. The finish suggests meatiness and a hint of spice or herbs. Residual sugar is 1 g/l, and acidity is 5.9 g/l. Alcohol content is 12.7%.

This wine will match very well with meat dishes, particularly if grilled or roasted, with an herb or fruit based accompaniment. 120 cases were produced. It would benefit from another year or two of bottle age, and will hold well in the cellar for another 15-20 years.

It can be obtained directly from the winery or a few selected Wine stores, since quantities are so limited.  
CSPC 624862017039