



2023 Syrah Rosé Cans

Okanagan Valley

100% Syrah

Our dedicated rosé blocks were hand-harvested, sorted, destemmed and pressed immediately; minimizing maceration time as much as possible. The pale juice was transferred gently into a stainless steel tank, where it was cold settled for 48 hours, and then racked, warmed and inoculated with a selected yeast strain. The ferment was kept cool (under 13C) in order to maximize aromatic expression, and was racked and chilled upon completion. The wine was then stabilized, filtered and canned.

TASTING NOTES: Aromas of wild strawberries, raspberries and cream jump out of the glass and are joined by a burst of ripe watermelon, grapefruit, white peach and florals. The palate is refreshingly dry and satisfyingly savoury. This rosé is mouth-filling and textural, with the strawberries and cream from the nose carrying right through to the palate. Juicy acidity and gentle tannin structure bring both balance and focus to the wine.

PAIRING: Wonderful with seafood, vegetable dishes, canapés and hors d'oeuvres, summer salads, white meats, salmon, sushi and sashimi, Mexican dishes, and Indian curries.

13% alcohol

TA 7.5 g/L

pH 3.4

CSPC 402741

RS 1.8 g/L

100 flats produced.

Enjoy now and over the next 2 years.

