

Stag's Hollow Syrah Rosé 2018

Wine Description

The delicate hue of this wine might mislead you to think that its flavours could be similarly muted, but we're here to tell you: that's absolutely not the case! Aromas of wild strawberries and cream jump out of the glass, and are joined by a burst of ripe stone fruit and citrus. The red fruit profile carries through to the palate, as does the rich, stone fruit character. Not without substance, this Provence-style rosé is mouth-filling and textural, with juicy acidity and a gentle tannin structure that bring both balance and focus to the wine. The finish is dry, savoury and mouth-watering.

Food Pairings

Classic: Mediterranean flavours (think olive oil, seafood & fresh vegetables), canapés and hors d'oeuvres, summer salads, white meats, salmon.

Adventurous: Turkey dinner, sushi & sashimi, Middle Eastern cuisine, Mexican dishes, Indian curries.

Vintner's Comments

Probably the palest rosé we've made to date, this wine is as beautiful to drink as it is to look at. The grapes, grown specifically with this wine in mind, are truly the star of the show here. In the cellar, we wanted to intervene as minimally as possible, and by doing so, we were able to achieve a really harmonious and varietally-expressive rosé.

Winemaking

This rosé was made in two lots. Syrah from a rosé-dedicated block at Amalia Vineyard was hand-picked and sorted before being

destemmed and lightly crushed into the press, where it soaked on skins for just 30 minutes, before being pressed off. The pale juice was allowed to cold settle for 72 hours, before being racked to another stainless steel tank, warmed and inoculated.

The second lot was made in a saignée method, wherein a small fraction of free-run juice was drained from our Syrah/Viognier co-ferment, after about 8 hours of cold soaking. This juice then cold settled for a further 42 hours, before being racked, warmed and inoculated.

Following alcoholic fermentation, the two lots were racked and blended. The wine was then stabilized, filtered, and bottled in January.

Aging Potential

Now and over the next 3+ years.

Stats

Vineyards	Amalia Vineyard, Osoyoos West Bench (Sandy loam) - Syrah Play Vineyard, Penticton - Viognier
Blend	92% Syrah 8% Viognier
Harvest Dates	October 17, 2018
TA	6.2 g/l
pH	3.4
Date Bottled	January 2019
Date Released	March 2019
Residual Sugar	2.6 g/l
Alcohol Content	13.3%
Bottle Size	750 ml

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