

Syrah 2021

TASTING

This single-vineyard wine, part of our acclaimed Winemaker's Series, is a deep purple in the glass.

Immediately the perfumed nose of this wine envelops the taster with aromas of freshly crushed raspberries, plums and violets, complemented with subtle notes of baking spice and sagebrush.

On the palate the flavours are rich, complex and layered: wild raspberries and dark forest fruit, accented with black currants and chocolate, and notes of spice.

With a full mouthfeel structured on a backdrop of stony tannins, this exclusive and limited-production Syrah is an opportunity to see another side of Clos du Soleil.

WINEMAKING

Hand harvested at peak maturity, the grapes for this wine were very gently de-stemmed, lightly crushed, and then fermented in our concrete fermenters.

Destemmed Viognier grapes (3%) were co-fermented with the Syrah. Fermentation lasted for approximately 3 weeks, prior to pressing in a basket press.

The wine was then aged for 16 months in French oak barrels (15% new).

As in all Clos du Soleil wines, the focus was on attention to detail, minimal interventions, and the expression of terroir.

TECHNICAL

Harvest Dates: 28 September 2021

Bottling Date: 4 May 2023

Vineyards: Blind Creek Vineyard, Cawston (Syrah);
La Côte Vineyard, Keremeos (Viognier).
Similkameen Valley, BC

Varieties: 97% Syrah, 3% Viognier

Total Production: 534 cases

Alc: 14.0% **pH:** 3.75 **Titrateable Acidity:** 6.22 g/L **Residual Sugar:** 0.1 g/L **SKU:** +993295 (750mL)



Clos du Soleil



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