



NK'Mip Qwam Qwmt

2008 Syrah

VQA Okanagan Valley

Vintage Report

This was one of the coolest springs on record. Some reports had bud break later than any recorded in the last 25 years! This might have been a blessing in disguise as night time temperatures in late April were still below freezing which would have taken out the young shoots. In mid-May we saw our first heat spike with temperatures pushing 30C. This activated the vines but we started out well behind our normal progress. In some blocks we saw a little winter damage that put us even further behind. Fruit set was normal – weather was not. Early July brought a hailstorm striking the Nk'Mip vineyard at the winery. The timing was such, post set - that it had little effect on the grapes. We were also lucky that it didn't hurt the canopy too badly. In July we were affected by a violent windstorm with winds topping 100kph and broke close to 400 posts at the Nk'Mip vineyard in Oliver. August had record amounts of rainfall for the month and very cool temperatures particularly at night. Our luck changed in September. We had a number of good weather days which continued into October. There was a fairly heavy frost mid-October, but our vines had adequate protection from a combination of windmills, overhead irrigation and good natural slope so were not affected. October closed out with more sunshine and decent weather. You really needed to be on top of your viticultural game – removing crop where necessary, providing good exposure to the fruit, and maintaining good watering regimes; if so, you were rewarded with some very balanced fruit – slightly less sugars than normal, more natural acidity and great flavours.

Tasting Notes

This Syrah weaves intricate flavours of wild field blueberries, spice aromatics and cedar shavings. It is a medium structure with obvious tastes of cracked pepper; classic smoked meats and dried plum. It is well-balanced with supple vanilla finish.

Wine Details:

Size	750 ml
Product #	984773
Cases Produced	1216

Technical Notes:

Alcohol/Vol:	14 %
Dryness:	0
pH level:	3.67
Residual Sugar:	0.39 g/l
Total Acidity:	6.9 g/l
Release Date:	August 2011