

NK|MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

SYRAH

2015

VQA OKANAGAN VALLEY

HARVEST REPORT

We experienced a very mild winter which led to an early spring bud-break, and flowering beginning in the third week of May. Harvest began on September 9th and by the end of the month we were 60% through harvest – in 2011 we had yet to begin picking. Harvest was complete in mid-October, taking in over 260 tons of fruit – our largest harvest on record. An exceptional year resulting in outstanding wines to showcase in 2016 and beyond.

WINEMAKING

Harvested from two separate blocks on October 14th, the grapes were fermented separately and aged in predominately French oak barrels for 18 months. 100% Syrah

TASTING NOTES

Spicy aromas along with black pepper and cherry, with multi-layered flavours of berries and pepper. The wine has a soft entry with smooth tannins and features a good acid backbone which contributes to the length of the finish.

FOOD PAIRING

Herb-crusted lamb, smoked duck breast, braised beef short ribs, or barbecued rib-eye steaks. Grilled meats and caramelized vegetables are ideal for matching the intensity of our bold Syrah.



TECHNICAL NOTES

Alcohol/Volume	14.5 %	Residual Sugar	1.36 g/L
Dryness	0	Total Acidity	6.93 g/L
pH Level	3.75 pH	Serving Temperature	17 °C

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