



NARRATIVE

by OKANAGAN CRUSH PAD

SYRAH VIOGNIER 2018

Narrative wines tell the story of the Okanagan and its rare climate; one that is home to both an arid desert landscape and cold snowy winters, with an intense, short growing season. From this place come wines with naturally, fresh acidity and integrated fruit forwardness. www.okanagancrushpad.com

WINE NOTES

Syrah is an Okanagan staple - a red that is incredibly suited to our soils. This rendition was co-fermented with Viognier in clay amphora and left on skins for nine months to enhance the aromatics and provide a silky mouth feel. Additional Syrah was fermented in concrete and aged in amphora adding spice and texture to the wine while showcasing rich red fruits. Aromatic intensity with additional Viognier exemplifies this world renown style with an Okanagan twist.

Brix 22.8 | pH 3.72 | TA 5.7 | RS 0 | Alc 13.5%



Matt Dumayne was born and raised in Auckland, New Zealand. After completing his education, he launched his winemaking career in 1998; first as a cellar hand, then as assistant winemaker at Central Otago winery Gibbston Valley Wines where he worked with Grant Taylor, one of the world's most awarded Pinot Noir winemakers. Vintages in Central Otago, California, Australia, Oregon and the Okanagan rounded out his experience. Now at Okanagan Crush Pad since 2013, Matt brings unparalleled insight and passion to the art of low intervention winemaking. Working with a team of acclaimed international consultants, traveling, tasting and continually pushing to elevate his game and our wines, each vintage offers a canvas to create hallmark Okanagan wines that push quality to new levels.

