

# NK'MIP

{ INKAMEEP }

## CELLARS

QWAM QWMT

## SYRAH

2020

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

A cool, wet March and first half of April had us concerned that we maybe headed for a late bud break and difficult start to the growing season. However, towards the end of April the weather changed dramatically, temperatures rose to well above seasonal averages, accelerating bud break to close to historical norms. June and July were good growing months and August brought smoke from the many fires burning around the northwest. Early September was cool – ideal for the whites and Pinot Noir. We saw an October to remember – very sunny and dry, hitting daytime temperatures of 16° – 17° in Osoyoos, while nighttime temperatures were staying just above the freezing mark, allowing for an extended hang time and a great conclusion to another fine Okanagan vintage.

### WINEMAKING

This wine is made from grapes sourced on the Nk'Mip and Driver vineyards located adjacent to the winery. The grapes were hand picked and fermented spending an average of 10 days on the skins. After 18 months in French oak barrels the wines were blended and filtered prior to bottling

### TASTING NOTES

Aromas and flavours of blueberry, spice, violets and pepper. This Syrah has a plush entry and is concentrated with very complete, fine-grained tannins that lead to a long and smooth structured 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 Syrah.

### TECHNICAL NOTES

Alcohol/Volume	14.88	Residual Sugar	0.75
Dryness	0	Total Acidity	6.51
pH Level	3.77	Serving Temperature	16



[nkmipcellars.com](http://nkmipcellars.com)