



SUMMERHILL  
PYRAMID WINERY

# 2017 Spadefoot Toad Syrah



## VARIETIES

100% Organic Syrah.

## APPELLATION

Okanagan Valley BC VQA

## VITICULTURE

Organic Syrah grapes were hand harvested from Spadefoot Toad Vineyard in Oliver, BC. These vines are lovingly managed by master organic grower Ron Firman, who tends his small acreage like a garden to create this intensely concentrated wine. Ron carefully applies compost to each individual vine and breeds endangered spadefoot toads in his irrigation channels for natural pest control.

## VINIFICATION

Syrah clones #7, #99 and #100 were fermented separately in small lots with daily hand cap management. Each portion rested for forty-seven months in neutral oak barrels before blending and bottling.

## TASTING NOTE

Bold, dark and smooth with notes of blackberry, soft leather, ripe raspberry and black pepper. Subtle oak character gives a whisper of vanilla and spice. Firm, gripping tannins and bright acidity buttress the concentrated fruit flavours, providing excellent structure for long-term cellaring. Decant and enjoy tonight or cellar 5-7 years!

## PAIRING SUGGESTION

A classic match for grilled lamb chops or spare ribs.

R.S: 1.0 g/l

T.A: 7.8 g/l

pH: 3.81

SKU 52332

12x750mL

14.5% alc.



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