



# LE VIEUX PIN

## *Syrah Cuvée Violette 2019*

Cuvée Violette, as the name suggests, displays the perfumed and floral side of this noble grape variety. The palate is silky smooth thanks to a gentle co-ferment with just under 1% Viognier. The focus is on the feminine and graceful qualities of Syrah coming to the foreground. In the cellar we kid around and call this wine a Syrah for Pinot Noir lovers. Crunchy bramble fruit and purple flowers mingle with pepper and spice. Red bramble fruits burst on the nose and on the palate. This cuvée is ready to be enjoyed and savoured upon release. It can be aged for the mid-term (5-7 years). It will most likely continue to improve past that age too.

### RECOMMENDED FOOD PAIRING

**Meat-based:** Crispy-skin duck breast with a lavender honey gastrique or steak Dianne with a flambé of Crème de Violette and Cassis moutarde is a match made in heaven as well.

**Plant-based:** Hearty, earthy and lightly herbal food with this one. Lentil walnut meatloaf with burnt onion jus is definitely a winner.

GROWN:	South Okanagan
CÉPAGE:	99.7% Syrah, 0.3% Viognier
VINEYARD:	Various
AGE OF VINES:	13-18 year old vines
YIELD:	Average of 4.5 tons/acre
PRODUCTION:	1918 cases
ALCOHOL:	13.3%
FERMENTATION:	Concrete and stainless steel
AGING:	16 months: 10 months in unlined concrete and 6 months in neutral French oak barriques, 8% new

