



LE VIEUX PIN

Syrah Cuvée Classique 2020

While it combines elements of both the old and New World, our Syrah Cuvée Classique leans more toward what you would expect from France's Rhone Valley – hence the name. While its sibling Cuvée Violette showcases the floral, graceful, and perfumed side of Syrah, Cuvée Classique shows the dark, savoury, spicy, and powerful side of this noble grape variety. The wine is nuanced and elegant, yet structured in its youth. In 2020, there is more depth and fullness to the Cuvée Classique. black peppercorn, rusted iron, red verging on black bramble fruit, a touch of black olives, and aromatic herbs make up the aromatic and flavour profiles of this wine. There is a great balance between the components already albeit the wine is on the young side. Syrah Cuvée Classique can be enjoyed in youth or tucked away for the mid or even long term.

RECOMMENDED FOOD PAIRING

Meat-Based: Rosemary and thyme-braised lamb shoulder with roasted fingerling potatoes or anise-crusting loin with garlic mash are a couple of our favourites to pair with this wine.

Plant-Based: Cauliflower steak with romesco sauce or a lentil shepherd's pie will go a long way with this wine.

GRAPE VARIETY:	100% Syrah
GROWN:	Black sage bench, Osoyoos lake district
VINEYARD:	Various
SOIL ORIGIN:	Varied
SOIL TYPE:	Varied
AGE OF VINES:	Varies. Most in their teens
YIELD:	Average of 2.9 tons/acre
PRODUCTION:	450 cases
ALCOHOL:	14%
CLARIFICATION:	Unfined, very lightly coarse filtered
AGING:	15 months in 100% neutral French oak barrels and puncheons



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