

Azrah Cuvée Classique 2021

Bramble, Meaty, Spicy, Savoury, Rosemary, Brooding, Intense

While it combines elements of both the old and new world, our Syrah Cuvee 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 2021, there is more depth, concentration and a subtle exotic note due to the heat dome phenomenon and low-yield growing season. White and black peppercorn, rusted iron, dark purple bramble fruit, a touch of black olives and aromatic kitchen herbs make up the aromatic and flavour profiles of this wine. Subtle sage smoke and rosemary-crusted steak notes from distant forest fires add to the allure of the profile. There is a great balance between the components already albeit the wine is on the young side. Syrah Cuvee Classiquec can be enjoyed in youth or tucked away for the mid or even longterm.

## RECOMMENDED FOOD PAIRING

**Meat-Based:** Rosemary and thyme-braised lamb shoulder with roasted fingerling potatoes or anise-crusted vision 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:	South Okanagan's Golden Mile and Osoyoos Lake District
VINEYARD:	Le Grand Pin, Stagg's, Crowley
SOIL TYPE:	Varied
AGE OF VINES:	Varied. Most in their teens
YIELD:	Average of 3.6 tons/acre
PRODUCTION:	423 cases
ALCOHOL:	14.5%
CLARIFICATION:	Unfined, lightly coarse filtered
AGING:	19 months in 100% French oak barrels and puncheons, 20% new oak

