

Boswell

SYRAH | 2020

The award-winning Boswell is part of our Founders' Series. Each of these wines are hand-crafted to the highest standards and available in limited quantities. The Boswell Syrah is a tribute to our mother's family name and honours the values Rosemary (Boswell) Stewart instilled in our family business.

ESTABLISHED	ACREAGE
2010	2.69 acres
SOIL	ELEVATION
Silty loam	360 - 377m
CLONES	ROOTSTOCK
877	3309

2020 VINTAGE

The warm, sunshine-soaked August and September was the ideal climate to advance ripening with great flavours developing on the vine. The remainder of September was full of luminous, dry days which ensured full physiological ripeness, allowing us to begin harvesting our premium Syrah blocks on October 19th, 2020.

FARMING	YIELD	GROWING DEGREES
Certified sustainable	2.5 tonnes per acre	1400+

WINEMAKING

The 2020 Syrah was 100% hand-harvested in October 2020. Grapes were destemmed into 1-tonne totes and left to ferment on skins for 19 days. This small ferment volume allows the winemakers exact control of the ferment preserving all the elegance and purity of flavour this dynamic varietal can deliver. Aging the 2020 Syrah for 17 months in large format French oak gave this Syrah a soft tannin structure and a smooth mouthfeel with just the right balance of fruit and oak.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
14%	5.45 g/L	3.67	0.13 g/L

TASTING NOTES

Grown on our estate in West Kelowna, this cool-climate Syrah delivers elegance and complexity. Rich aromatics of blueberry, violet and white pepper are followed by a smooth palate brimming with spice, excellent structure and an abundance of soft tannins.

PERFECT PAIRINGS

This Syrah would be best enjoyed alongside slow-roasted barbecue pork or beef rib with spicy marinades. For the vegetarian lover, this Syrah pairs perfectly with brined and grilled eggplant.



171 CASES

Enjoy now through 2032.

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