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# BROKEN EARTH

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## *Syrah Viognier*



**Syrah Viognier-** The Viognier and Syrah fruit were harvested together, destemmed and crushed to fermenters in order to co-ferment rather than be blended later. Untoasted French oak fermentation “rice” was added to assist in color and flavor extraction.

The ferment was completed after 14 days. Each fermenter received 2 “pump-overs” each day, a process that circulates fermentation juice over the skins to ensure complete extraction of sugars and anthocyanins. The fermented grapes were pressed off the skins and the wine left to settle.

Oak adjuncts, rather than barrels, best enhance the savory-like characteristics of this style. The choice was Suber Laffort “dominoes,” heavy toasted French oak and added from April to July of 2017.

This wine has smoky and dark fruit aromas with a gentle low-tannic mouthfeel and a soft finish, highlighting on notes of cherry, coffee, and chocolate. Pair this wine with meats like fried bacon or roast pork with a blackberry glaze.

CHRIS CAMERON  
Winemaker



Alcohol..... **13.6%** pH..... **3.75** R/S..... **1.00 g/L** TA..... **6.00 g/L**  
Harvest Date..... *Sept 2016* Bottling Date..... *April 2019*



AWARDS

| *GOLD - Central Coast Wine Competition*