



#### Harvest Specifications

Variety	Harvest Date	Brix	Titrateable Acidity g/L	pH	Wine %
Syrah	Oct. 22	19.1°	7.8	3.49	50%(+)
Merlot	Oct. 22	22.5°	7.4	3.39	50%(-)

#### Wine Analysis

Alcohol %vol.	Titrateable Acidity g/L	pH	Residual Sugar g/L	Production
13.2%	6.6	3.68	<2.0 g/L	280 cases

Price \$29.95, on our Wending retail store shelves and online. Will be on Vintages release May 10, 2025

The 2021 growing season and harvest were not without challenges due to the late-ripening and a cool, wet harvest. But the growing season until the harvest time was very good, setting the grapes towards a good balance and flavour reservoir that brought it through to the harvest.

This is a single vineyard, but dual variety blend. It is an unconventional blend when considering the traditions of such pairings. But in the interests of developing a terroir statement that extends past the display of the characteristics of a single grape, we like to bend conventions to suit the wines that we make at Wending Home.

The aromas bring Syrah to the fore with black and white pepper, dark berries, smoked meats, and cassis and then the Merlot follows up closely with cherry compote, plum and dark chocolate. While the medium-full body of the wine does not reach “blockbuster” status, it is such an elegant and complete wine that is extremely versatile at the table with a wide array of culinary matches.

In texture, the tannins are fine, soft and complement the wine, filling the mouthfeel of the wine generously and without any aggressive edges. This is owed to the patient winemaking that co-fermented these two varieties, and was given élevage of 30 months in used French oak barrels and larger puncheons.