



Natural Wine

Decanter Magazine requirements for a Natural Wine:

- Must be hand harvested
- Fermentation with indigenous yeast only
- No enzymes
- No additives other than sulphur dioxide in only minimal quantities
- Unfined and no filtration
- No heavy manipulation

Harvest Date
October 20, 2020

Aging
6 months on the skins in clay terracotta Amphorae

Cases Produced
120

Price
\$49.99 plus tax

pH
3.9

Acidity
5.6 g/L

R.S.
6.4 g/L

Alcohol
15.3%

LAUGHING STOCK VINEYARDS

AMPHORA SYRAH 2020

INSIDER TIP Originally used in ancient Greek & Roman days, this approach embodies the artisan desire to make wines more naturally with wild ferments and minimal intervention.

Wine Profile

This small cap release is a tribute to how wine was made in ancient times. Using a hands-off winemaking approach, this is our 8th year of working with the 500L terracotta clay Amphorae. The result is a wine that challenges you to define it to a specific region or style.

This beautiful deep blue-violet coloured wine has aromas of fresh fennel fronds and blackberry pie just out of the oven. The first sip is smooth and velvety like a semi-sweet chocolate raspberry ganache. Then the acidity and tannin present with a bite of Kalamata olive and currant.

Winemaking Notes

The 2020 Amphora Syrah is a co-fermented blend of 97% Syrah and 3% Viognier. At harvest, we placed whole berry Syrah grapes into three 500L terracotta and

closed the lids. After 10 days, the natural wild ferment began at a low temperature and slowing progressed for 5 weeks. This hands-off approach resulted in slower extraction from the grape skins, while the tannin worked as a natural antioxidant to the wine.

The wine was left in the Amphorae fully untouched for 6 months. The wine was then pressed off, bottled and hand waxed. Having worked with the Amphorae for multiple vintages, the winemaking team is now starting to find the right amount of time on skins, hoping to give you unique, yet approachable wines.

Vintage Notes

The 2020 growing season started slow but by mid summer the vines were progressing well. The crop was light in general which allowed the quality to really shine.

Loosely formed bunches with smaller than average berry size, allowed for full sunlight penetration with resultant development of intense fruit flavours.

Cold weather and snow starting on Oct 22, which put a dramatic end to the growing season, but due to the light crop, grapes reached full flavor maturity and the resulting wines are fully bodied, with excellent flavors and harmonious balance.

The 2020 wines, overall, are showing very balanced acidity with great fruit flavours, lush rich palates, and excellent fruit intensity.

Vineyard

Estate fruit from our Perfect Hedge Vineyard on East Bench Osoyoos.



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