



Syrah

Variety:	Syrah
Vintage:	2001
Vine age:	6 - 7 years
Soil:	Calcareous, sandy loam
Vinification:	Grapes were harvested on October 12 th by hand. Traditional fermentation on the mash occurred in stainless steel with submersion of the pomace cap 2 – 4 times daily. Malolactic fermentation took place in oak barrels. The wine matured for 16 months in small oak barrels and then remained in large wooden casks until bottling.
Bottling:	March 2003
Analysis:	Alcohol by volume 13.5 %, residual sugar 1.5 g/l, acidity 5.5 g/l
Tasting note:	Dark ruby-garnet with lightly violet edges. Spicy aroma of dark berries with touches of mint and pepper. Complex on the palate with a soft tannin structure. Strong, spicy finish.
Drinking temperature:	16 – 18 °C (60-64 °F)
Food pairing:	Roastbeef, grilled steak
Available bottle sizes:	0.75 l, Magnum (1.5 l)

Albert und Silvia Gesellmann wish abundant enjoyment with this wine!