



## Syrah

<b>Variety:</b>	Syrah
<b>Vintage:</b>	2002
<b>Vine age:</b>	7 - 8 years
<b>Soil:</b>	Calcareous, sandy loam
<b>Vinification:</b>	Grapes were harvested on October 7 <sup>th</sup> 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.
<b>Bottling:</b>	May 2004
<b>Analysis:</b>	Alcohol by volume 13.5 %, residual sugar 1.6 g/l, acidity 5.6 g/l
<b>Tasting note:</b>	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.
<b>Best enjoyment:</b>	2004 – 2014, with optimal storage
<b>Drinking temperature:</b>	16 – 18 °C (60-64 °F)
<b>Food pairing:</b>	Roastbeef, grilled steak
<b>Available bottle sizes:</b>	0.75 l, Magnum (1.5 l)

**Albert und Silvia Gesellmann wish abundant enjoyment with this wine!**