



## Syrah

<b>Variety:</b>	Syrah
<b>Vintage:</b>	2003
<b>Vine age:</b>	8 - 9 years
<b>Soil:</b>	Calcareous, sandy loam
<b>Vinification:</b>	Grapes were harvested on September 27 <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 18 months in small oak barrels and then remained in large wooden casks until bottling.
<b>Bottling:</b>	September 2005
<b>Analysis:</b>	Alcohol by volume 14 %, residual sugar 1.9 g/l, acidity 5.0 g/l
<b>Tasting note:</b>	Dark ruby-garnet with lightly violet edges. Fine chocolaty tones in the nose, ripe cherries and plums, delicate wood aromas, mineral on the palate, firm tannin structure, versatile companion to all sorts of dishes.
<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!**