



Syrah

Variety:	Syrah
Vintage:	2004
Vine age:	9 - 10 years
Soil:	Calcareous, sandy loam
Vinification:	Grapes were harvested on October 26 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 20 months in small oak barrels and then remained in large wooden casks until bottling.
Bottling:	November 2006
Analysis:	Alcohol by volume 14 %, residual sugar 1.0 g/l, acidity 6.4 g/l
Tasting note:	Dark ruby-garnet with lightly violet edges. Fine chocolaty tones in the nose, ripe cherries and plums, mineral on the palate, firm tannin structure, versatile companion to all sorts of dishes.
Best enjoyment:	2006 – 2016, with optimal storage
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!