



Syrah

Variety:	Syrah
Vintage:	2006
Vine age:	11 - 13 years
Soil:	Calcareous, sandy loam
Vinification:	Grapes were harvested in the beginning of October 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:	June 2008
Analysis:	Alcohol by volume 14 %, residual sugar 2.7 g/l, acidity 5.8 g/l
Tasting note:	Dark ruby-garnet with fine violet edges. Fine touches of chocolate in the nose, ripe cherries and plums, some spiciness on the palate, mineral, strong tannin structure, versatile to accompaniment food.
Best enjoyment:	2008 – 2018, 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!