



Syrah

Variety:	Syrah
Vintage:	2009
Vine age:	14 - 17 years
Soil:	Calcareous, sandy loam
Vinification:	Grapes were harvested in the middle 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:	September 2011
Analysis:	Alcohol by volume 14 %, residual sugar 1.0 g/l, acidity 5.6 g/l
Tasting note:	Medium ruby garnet, full core. Black berry fruit with peppery-leafy tones, candied orange zests, black olives, a touch of caramel. Juicy, red-berry confit, freshly structured, present tannins, fine nougat in the finish, very drinkable already, good potential.
Best enjoyment:	2011 – 2021, 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!