



# GESELLMANN

*Faszinierende Weine.*

BIO

## Syrah

<b>Variety:</b>	Syrah
<b>Vintage:</b>	2011
<b>Vine age:</b>	16 - 19 years
<b>Soil:</b>	Calcareous, sandy loam
<b>Vinification:</b>	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 21 months in small oak barrels and then remained in large wooden casks until bottling.
<b>Bottling:</b>	April 2013
<b>Analysis:</b>	Alcohol by volume 15 %, residual sugar 1.0 g/l, acidity 5.6 g/l
<b>Tasting note:</b>	Deep dark ruby garnet with purple Highlights. Sweet dark berry fruit underlaid with a light note of fine wood and ethereal nuances. A hint of herbal spices, mint and nougat. Juicy, sweet and complex texture, lingers long on the palate with chocolate flavour in the finish.
<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!**