



Syrah

Variety:	Syrah
Vintage:	2011
Vine age:	16 - 19 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 21 months in small oak barrels and then remained in large wooden casks until bottling.
Bottling:	April 2013
Analysis:	Alcohol by volume 15 %, residual sugar 1.0 g/l, acidity 5.6 g/l
Tasting note:	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.
Best enjoyment:	2013 – 2023, 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!