

GENTILINI SYRAH DRY RED WINE

Since Gentilini first opened its doors fifteen years ago, all the wines produced were white. However, the time has now come to round out our range by creating a world-class red wine.



VARIETIES: Syrah 85%
Mavrodaphne 15%

GRAPE ORIGIN: The Syrah is from organic estate vineyards near Minies, Cephalonia. The Mavrodaphne is bought in from the high-altitude appellation zone in Lixouri, Cephalonia.

SOIL: The Syrah is planted in high limestone soil with good drainage. The Mavrodaphne is grown on clay soils. The vineyards are not irrigated. Typical yields for the Syrah and Mavrodaphne are

between 5,000 and 9,000kg/ha respectively.

CLIMATE: Wet winters and hot, dry summers

VINIFICATION: All vinification and bottling is done at the Gentilini winery. The bunches are destemmed and crushed. Fermentation and extraction takes place in open stainless steel vats. Pumping over is done every 4 hours for 10 days to keep the cap of skins wet and to extract the desired colour and flavors. The fermenting skins are then pressed and the juice completes alcoholic fermentation in vat. Malolactic fermentation is induced and the wine is transferred to new French barriques to mature for 7 months. The wine is coarsely filtered once just prior bottling, and is further matured in bottle for at least 12 months. The varieties are vinified separately and blended prior bottling.

PRODUCTION: Only 1,200 bottles were produced in 2001

TASTING NOTES: This is a massive, complex Syrah with a dark, almost black, colour and good tannins. The wine has plenty of young, peppery Syrah fruit ameliorised by the acidity and soft, but insistent, Mavrodaphne fruit.

FOOD PAIRING: Excellent with rich meat dishes, game, and strong cheeses.

CELLARING POTENTIAL: 5 years plus

TECHNICAL CHARACTERISTICS:

- **ALCOHOL BY VOL:** 13.5%
- **RESIDUAL SUGAR:** 1.5 g/l
- **PH at 20°C** 3.28
- **TOTAL ACIDITY:** 7.0 g/l