

SYRAH 2006
DRY RED WINE



VARIETIES: Syrah 90% Mavrodaphne of Cephalonia 10%

GRAPE ORIGIN: The Syrah is from organic estate vineyards near Minies on 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. None of the vineyards are irrigated. Typical yields for the Syrah and Mavrodaphne are 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 to extract the desired colour and flavour from the skins. 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. The wine is bottled and matured in bottle for at least 12 months. The varieties are vinified separately and blended prior bottling.

PRODUCTION: Just 3,700 bottles were produced in 2006.

TASTING NOTES: This is a massive, complex Syrah with a dark, almost black, colour and good tannins. The peppery, ripe Syrah fruit is gently offset by the sour cherry and wild mint of the Mavrodaphne.

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

CELLARING POTENTIAL: 5 years plus

ANALYSIS:

Alcohol: 14.5% Alc by Vol
Total Acidity: 6.9g/l tartaric acid
Residual Sugar: 4.5g/l