



THE BARNSTORMER 2011 SYRAH

DESCRIPTION

Hand and machine harvested grapes were crushed to purpose built fermentation tanks. Using selected yeast strains, the ferment was allowed to reach 28C and proceed to dryness. Following maceration on skins for 14 days, the wine was matured in French oak for a further six months. Bottling was completed mid December to retain the vibrant fruit characters.

AROMA

A fruit-driven Syrah with aromas of liquorice, black pepper, plum and floral notes. Savoury oak adds complexity.

PALATE

Medium bodied with dark red fruits, chocolate and savoury tones. French oak imparts spice and vanilla. Soft supple tannins and a lingering finish make this an excellent food wine.

CELLARING

The vibrant varietal characters of this wine may be enjoyed when the wine is young however some cellaring will result in a more rounded, complex wine.

FOOD

Great with pizza, pasta, lamb and Moroccan style dishes.

ANALYSIS AT BOTTLING

Alcohol.....13.0%
pH3.67
Titratable Acid5.1 g/l
RS..... <2 g/l
Harvest Dates: 3 - 11 April 2010
Brix at harvest: 201-23.7
Bottling Date: 12.December 2011
Variety: 100% Syrah