

THE BARNSTORMER SYRAH 2016



DESCRIPTION

The grapes were gently destemmed and lightly crushed to purpose built red fermentation tanks. Rhone yeasts were selected to carry out fermentation allowing the full potential of aromatic intensity to be reached. The ferments reached 32°C and remained on skins for between 21 and 35 days depending on the tannin texture. After pressing, the wine was matured in predominantly French oak barriques. It was racked twice over a 12 month maturation period and was bottled mid May to retain the vibrant, varietal fruit characters. A true expression of our terroir.

AROMA

An aromatic Syrah with aromas of vanilla, black pepper, boysenberry and sweet violet. Sweet spice aromas add complexity.

PALATE

Medium bodied with flavours of cherry and dark berry fruits, black tea 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, classic Bolognese, Romano pasta, lamb and Moroccan inspired dishes.

ANALYSIS AT BOTTLING

Alcohol - 13% pH: 3.63
Titratable Acid: 5.1 g/l RS: <1g/l
Harvest Dates: 13th and 16th April 2016
Brix at harvest: 20.8 – 22.8
Bottling date: 4 May 2017
Variety: 100% Syrah
Lot Number - L16901
Allergens: Sulphites
Net Quantity: 750 ml