



THE BARNSTORMER 2013 SYRAH

DESCRIPTION

Hand and machine harvested grapes were crushed and destemmed to purpose built red fermentation tanks. After a short cold maceration period the ferments were heated and indigenous yeast allowed to carry out fermentation. The ferments reached 28°C and remained on skins for between 21 and 28 days. After pressing, the wine was matured in French oak barriques. It was racked twice times over the ten month maturation period. And was bottled mid-March to retain the vibrant, varietal fruit characters.

AROMA

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

PALATE

Medium/full bodied with dark red fruits, chocolate, currants 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, Romana pasta, lamb and Moroccan inspired dishes.

ANALYSIS AT BOTTLING

Alcohol14.0%

pH3.66

Titrateable Acid5.85g/l

RS..... <2 g/l

Harvest Dates: 2 - 15 April 2013

Brix at harvest: 21.9 – 23.2

Variety: 100% Syrah