



## THE BARNSTORMER 2014 SYRAH

### DESCRIPTION

The grapes were gently crushed and destemmed to purpose built red fermentation tanks. After a short cold maceration period the ferments were heated and indigenous and selected Rhone yeasts were 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 and tank. It was racked twice over the ten month maturation period and was bottled mid-February 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

Alcohol.....14.0%  
pH .....3.65  
Titratable Acid .....5.60 g/l  
RS..... <2 g/l  
Harvest Dates: 2 - 20 April 2014  
Brix at harvest: 21.0 – 22.9  
Variety: 100% Syrah