



SYRAH 2009

Philosophy: Wines that are produced only in exceptional years. Made from singular grape parcels from the estate vineyards that express the unique potential and character of the individual grape variety.

Harvest Year: An extremely dry year, with rainfall concentrated between December and February. The period from March to August was hotter than average, resulting in an early vintage. With these higher temperatures during the growing season, most grapes were picked in very ripe conditions resulting in rich wines with body and depth.

Viticulture:

Soil Type: Shallow, stony soil with poor structure.

Average age of vines: 12 years.

Grapes Varieties: Syrah.

Vinification: Temperature controlled fermentation (28°C) in small stainless steel tanks.

Maturation: 12 months ageing in american oak barrels, 12 months bottle ageing before market release. Great ageing potential.

Bottling: November 2010.

Chemical Analyses

Alcohol: 14%

Total Acidity: 6,04 g/l

pH: 3,53

Reducing Sugar: 2,0 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Deep and dense red.

Aroma: Ripe red and dark berry fruit aromas, tobacco and gamey notes.

Palate: Dense silky fruit on the palate with robust tannins, good acid balance delivering a persistent finish.

Ideal Consumption Date: 2013-2020

Formats Available: 750 ml.