



SYRAH 2010

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: This harvest was characterized by a rainy winter followed by a long and mild summer. These cooler summer temperatures allowed for ideal grape maturation conditions.

Viticulture:

Soil Type: Light structure, clear colour, stony with little depth.

Average age of vines: 12years.

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.

Bottling: December 2011.

Chemical Analyses

Alcohol: 14,5%

Total Acidity: 6,41 g/l

pH: 3,53

Reducing Sugar: 2,0 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Dense, deep red.

Aroma: Compact with notes of chocolate, eucalypt and roasted coffee beans.

Palate: Dark berry fruits with solid tannins, good acid balance with long and persistent finish.

Ideal Consumption Date: 2013-2020

Formats Available: 750 ml.