

B A C C Ō

PRELUDE SYRAH 2019

WINEMAKING

The hand harvested Syrah grapes were meticulously hand sorted by a team of vineyard workers before being destemmed and gently crushed into a 10 ton stainless steel fermenter.

5 day cold maceration was done followed by alcoholic fermenting on the skins for around 2 weeks to ensure the dark red color of the wine. Once pressed, the wine was transferred to 3rd and 4th fill French oak barrels to mature for 12 months. Once bottled, the wine was left to mature for a further 12 months in the bottle.

TASTING NOTE

Colour is red to dark red. Wine contains a beautiful primary fruit aroma of blueberries, black currants and crème de cassis, secondary to that the wine shows a pleasant liquorice and black pepper aromas. Soft and sleek tannins makes this wine a pleasure to drink



Alcohol
14.5%

pH 3.82

TA 4.8g/l

VA 0.62g/l

RS 2.8g/l