

B A C C O

OUR SYRAH IS MADE IN THE CLASSICAL TRADITION SHOWING A RESTRAINED, ELEGANT CHARACTER WITH INTRICATE AROMATICS.

PRELUDE SYRAH 2020

IN THE VINEYARD

1ha of Syrah vines were planted in 2016. This variety tends to have a very vigorous growth therefore careful vineyard management is required to ensure optimal balance between vegetative and reproductive growth. As the ripening season progresses, any underripe fruit is dropped from the vine to allow the vine to concentrate all its energy into ripening the top-quality bunches.

IN THE CELLAR

The grapes were handpicked during the cool hours of the morning. They spent 12-24 hours in the cold room prior to processing. Sorting of the grapes was done by hand: first whole-bunch sorting, followed by destemming, then berry sorting. Any under- or overripe fruit was discarded. The sorted berries were gently crushed, just to perforate the skin and transferred into stainless steel tanks where they underwent alcoholic fermentation. Once alcoholic fermentation was complete, the wine was drained and the remaining solids pressed. Maturation took place in 2nd and 3rd fill French oak barrels for 18 months. Blending of the different batches then took place. The wine spent a further 12 months in the bottle before being released.

IN THE BOTTLE

Aroma: black peppercorns, allspice, clove, black olive, blackberry, leather, cigar box.

Flavour: tobacco, soy sauce, cherry, blueberry and blackberry, pomegranate. Great balance between savoriness, spice, and fruit.

Mouthfeel: a very concentrated wine with a distinct presence on the palate, the tannins are very well integrated and cover the full palate. Lingering finish with a cherry tobacco perfumed aftertaste.

Food pairing: Ostrich steak with rosemary potatoes, pepper-crusted fillet with charred asparagus, braised cabbage with pomegranate molasses and bacon lardons. Peking duck.



Alcohol
14.5%

pH 3.71

TA 5.3g/l

VA 0.69g/l

RS 2.96g/l