



Single Vineyard Reserve Syrah

2018

Tasting Notes:

Ruby colour. On the nose, notes of cherries and a hint of leather. On the palate, also cherries, plums and leather, firm tannins, with a refreshing acidity, good body and concentration. Long and agreeable finish.

Blend:

95% Syrah, 5% Viognier.

Origin:

100% grapes from our D.O Colchagua Valley vineyards
Produced and bottled in origin.

Vinification:

Hand sorting of the grapes before destemming. Pre-fermentative maceration for 6 days at 6°C. Alcoholic fermentation in stainless steel tanks for 17 days at 28°C-30°C. Post fermentative maceration for 12 to 14 days. Run off and malolactic fermentation.

Ageing:

55% aged in French oak barrels for 8 months.
45% in stainless steel tanks.

Food Pairings:

This excellent wine pairs beautifully with fully-flavoured dishes such as wild boar, lamb chops or brisket. Also great with venisson home made steak & kidney pie.

