

Grapes  
100% Syrah

Region/Appellation  
Aconcagua Region

Alcohol by volume  
14.00%

Residual Sugar  
2.43 g/l

pH  
3.5

Total Acidity  
4.95 g/l

Drinking Window  
2024 - 2027

Tasting Guide



Tasting note printed  
27/12/2024

## 2020 6x75cl

### Winemaker Notes

Vibrant purplish-red colour with inviting aromas of fresh red fruits and sweet spices complemented by a backdrop of floral notes. The palate is firm, fresh, and lively with tannins that lend structure to this young wine and lead to a long and pleasing finish.

### Vineyard

The grapes for our Estate Shiraz were selected from our vineyards in the Aconcagua Valley. The Mediterranean climate in this zone features moderately warm summer days and fresh evening breezes.

### Winemaking

Grapes were harvested in mid April and transported to the winery where they were crushed and deposited in stainless steel tanks for their fermentation. Post-fermentative maceration of each lot varied from 10 to 25 days. Two thirds of the wine was aged for 7 months in oak barrels, which helped round out the flavour and obtain a subtle sweet sensation on the palate.

### Vintage

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Region had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality.

### Food match

Grilled and Roasted Red Meats

BBQ Chicken with a simple tomato salsa

