

Grapes
100% Syrah

Region/Appellation
Aconcagua Region

Alcohol by volume
14.00%

Residual Sugar
2.27 g/l

pH
3.5

Total Acidity
5.27 g/l

Drinking Window
2024 - 2026

Tasting Guide



Light Medium Full

Tasting note printed
26/12/2024

2022 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

A slightly warm season, with high acidity and colour intensity, delivering concentrated wines with ripe tannins and an acidity that adds freshness and elegance. The season was considered one of the five driest in the last 100 years, with only 64 mm of rainfall, compared to the historical average of 128 mm. Despite the low rainfall, yields were generally stable. The sum of this season's conditions resulted in concentrated red wines, with intense colour and ripe tannins, with acidity that adds freshness and elegance

Food match

Grilled and Roasted Red Meats

BBQ Chicken with a simple tomato salsa

