

Syrah Rosé

Grape variety : This wine is made wholly from the noble Syrah grapes. The small yield (only 35 hl/ha from poor soil) gives distinctively concentrated flavours to the wine and account for its wealth of aroma and taste. Soil : The grape is grown on chalky hillsides.

Vinification : The Rosé is "bled"; only the free-run juice from the first pressing of the grapes, goes to make this wine. Later, it is filtered at a cold temperature (about 10 degrees centigrades) and in this way, all fine particles are taken out of the must. Only when this has been done, is the fermentation which allowed to take place. It will last for 18 to 21 days, at a relatively low temperature of 16 degrees centigrade, in order to preserve the natural aromas of the grape.

Serving Intructions : Although ideally a summer wine, the Syrah Rosé can be drunk throughtout the year and it is a delicious accompaniment for most meals. Not designed to be layed down for a long time drink.