

Granite Belt

2018 SYRAH

ALCOHOL	13.4%
AGING REGIME	New and seasoned American and Hungarian oak.
CELLAR	3 – 5 years
COLOUR	Rich Red
NOSE	Inky blackcurrant and black pepper with a hint of cedary oak
PALATE	Generous with dark plum, spice and fine tannins
FOOD MATCH	Red meat casseroles or rare steak



VITICULTURAL NOTES

The fruit for this Syrah was grown in the Ballandean district of the Granite Belt. The Granite Belt continues to produce Syrah fruit that is quite European in its style.

The Granite Belt is situated on the Great Dividing Range 850m above sea level and 95km inland from the coast. The winters are cold and frosty and summers warm, producing a continental climate. Most of the region's rainfall comes in the growing season, feeding the buds and shoots. The soil is largely composed of granite, somewhat on the acidic side and is very free draining.

WINEMAKING NOTES

The fruit for this wine was picked during March 2018. A two-day cold soak was followed by a seven-day warm fermentation. The wine was then 100% barrel aged using a mixture of American and Hungarian oak.

TASTING NOTES

You say 'Shiraz', I say Syrah – it's the same grape but the wine styles are very different. This rich and earthy Syrah is refined, elegant and European in style. Inky blackcurrant and black pepper aromas lead to a powerful and generous palate showing dark plum, spice, fine tannins and integrated oak.



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