

WAIPARA SPRINGS



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Fermentation:	Small open top vats
Alcohol:	14.5%
Titrateable Acidity:	6.6 g/l
Residual Sugar:	1 g/l
pH	3.52
Latitude:	42.9 degrees South
Altitude:	60-70 metres above sea level
Aspect:	Gentle sloping, north facing valley floor
Soil type:	Silt and clay loam over decomposed limestone

TASTING NOTES

Aromas of currants and peaches with spicy undertones. Well balanced oak with flavours of plum and red berries on the palate and a gentle savoury finish. Enjoy now or cellar 1 to 5 years. Cellar with the confidence of screwcap.

Food: Delicate red meats and game meats, particularly venison.

