



TECHNICAL SHEET

Yaatra

Syrah 2016



Variety/Varieties

Syrah

Grapegrowers

York Winery

Harvest Dates

End of February

Vineyard Sites

Climate

Semi-Tropical

Soil

Volcanic Black Basalt

Vine Management

High Trellis

Serving Temp

17 °C

Cellaring Potential

2 to 3 years

Alcohol

14%

Residual Sugar

pH

Total Acidity

Wine Making

The Syrah used for Yaatra has been destemmed & fermented as whole berries. The fermentation process takes place in stainless steel tanks at temperatures kept deliberately low to preserve the red fruit elements in the wine. The total maceration time on skins is 22 days to extract colour, flavour & tannins. Post malolactic fermentation, the wine has been allowed to mature in medium toasted French barrels for a period of 13 months.

Palate

Full of fruit, elegant with gripping acidity and chewy tannins. This is an age-worthy, yet smooth & elegant wine with soft tannins not distracting from the up-front fruit concentration.

Colour/Appearance

Pale Lemon

Aroma/Bouquet

Whole berry ferment, brings out dark berry and black pepper on the nose.

Food Pairing

A very versatile wine that works very well with grilled or roasted meats, especially grilled or barbecued lamb with fresh herbs. Also pairs well with aubergine dishes, hard cheeses and Asian cuisine flavours such as plum sauce.