



Meat Leaf (I wood do anything for love)

SYRAH 2018

VINEYARD

Syrah from the vineyards La Madone, Morzelas, Brive, La Côte and Chatre in the municipality of Malleval in northern Saint-Joseph, Rhône. The vineyards are managed conventionally. Johan Verrier is the name of the grower and La Madone, Morzelas & Brive were planted by his grandfather 46 years ago and La Côte 20 years ago. Chatre is the youngest of the vineyards and was planted by Johan 6 years ago when he got hold of 0.4 ha of land on a steep south slope north of the village of Malleval.

WINEMAKING

The grapes were picked on the 29th of September and loaded the next day on a refrigerated truck for transport to Wine Mechanics in Slakthuset. On October 2nd, the grapes arrived at the winery where they were divided into different tanks. About 75% of the grapes were left as whole bunches and 25% were destemmed. About 85% of the wine was inoculated with yeast while the rest were allowed to start its fermentation without added yeast. Daily pump over was done on most tanks and on some tanks only punch down was done, also some delestage (rack-and-return) was done at the end of the fermentation to get more oxygen and soften the tannins. After 8 - 11 days of fermentation on the skins, the wine was pressed off and divided into free-run wine and pressed wine. The press wine and the free-run were then stored separately in oak barrels for 11 months before being blended. After the blending 228 litres were returned to a new barrel to be kept until august 2020 when it was bottled. 288 bottles made.

DATA

VARIETY SYRAH
CLONES SELECTION MASSALE
GROWER JOHAN VERRIER
CULTIVATION CONVENTIONAL
VINEYARDS LA MADONE, BRIVE, MORZELAS,
LA CÔTE & CHATRE
SOIL GRANITE
HARVEST DATE 29/9-2018
HARVEST BY HAND
AGE OF VINES 6-46 Y
YIELD 50 hl/ha
YEAST FINESSE RED
UPPBRINGING 100% NEW OAK
SUGAR DRY
ACIDITY 6.3 g/l
pH 3,8
ALCOHOL 13.5%
ADDED SO2 80 mg/l
TOTAL PRODUCTION 288 BOTTLES
BOTTLING DATE AUGUST 2020
FILTRATION NONE
ADDITIONS SULPHUR, YEAST & YEAST NUTRIENTS