



INNI MÉR SYNGUR VITLEYSINGUR

SYRAH 2019

VINEYARD

2019 Started with a mild winter with no snow, which is very unusual. A dry winter combined with ongoing water shortages since last summer and warm temperatures in February and March all led to earlier bud-break than last year. This was followed by a sharp drop in temperatures in March and April, remaining lower than the ten-year average until the beginning of summer. This resulted in a slowing of vine growth, with good flowering conditions. We had some frost at bud-break that together with some summer hails in June resulted in a smaller yield than last year. This was followed by soaring temperatures when the temperature hit record levels. The Syrah was picked on 27-28th of September with yields down almost 40% compared to 2018. The grapes for this wine come from Johan's oldest vineyard; Morzelas, which his grandfather planted 47 years ago.

WINEMAKING

The grapes arrived at Slakthuset 1/10 and 350kg were sorted into a plastic tank. The whole bunches were then trodden by feet and covered with CO2 to avoid oxidation. After 3 days the fermentation started spontaneously and fermented for 6 days with daily treading by feet. When the fermentation was finished the wine was pressed off to stainless steel where it sat for a few days before being transferred into a 2-year old barrel. The wine was bottled without fining, filtration or sulphur in August 2020. 294 bottles made.

DATA

VARIETY SYRAH
CLONES SELECTION MASSALE
GROWER JOHAN VERRIER
CULTIVATION CONVENTIONAL
VINEYARDS MORZELAS
SOIL GRANITE
HARVEST DATE 27-28/9-2019
HARVEST BY HAND
AGE OF VINES 47 Y
YIELD 35 hl/ha
YEAST NONE
UPPBRINGING 100% IN ONE 2-Y OLD BARREL
SUGAR DRY
ACIDITY 6.6 g/l
pH 3,7
ALCOHOL 13.5%
ADDED SO2 NONE
TOTAL PRODUCTION 294 BOTTLES
BOTTLING DATE AUGUST 2020
FILTRATION NONE
ADDITIONS NONE