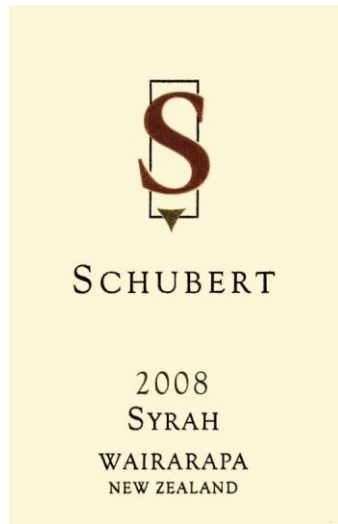




SCHUBERT



2008 SYRAH

CLIMATIC CONDITIONS: Cool spring and late frosts causing tiny crops while a long and dry summer ensured ideal ripening conditions.

DATE OF HARVEST: 21-23 April 2008

HARVEST & VINIFICATION: Hand-picked and 100 % de-stemmed. Fermentation in stainless steel vats and maceration for 3 weeks. Aged in 40 % new and 60% used French Oak barriques for 24 months.

DATE OF BOTTLING: 08 July 2010

ALC: 14.9% VOL

TASTING NOTES: Dark red. Fresh ground white pepper, masculine and gamey notes with wild herbs, some liquorice smoky minerals, nutmeg and roasted gamy meats and very savoury with soft tannins, herby dark fruit. Truffle and black olives. Concentrated and rich, this Syrah has vibrant acidity, beautiful purity and a long finish.

DRINKING TEMPERATURE: 16-18 °C

CELLARING: 5-10 years

CASES PRODUCED: 276