weninger




# Syrah 2017

A wine from the oldest Syrah vineyard in Hungary: when my father examined the soil of the Spern Steiner vineyard in 1997, Syrah was the variety that came to his mind. The soil is rich in gneiss and mica schist and very hot, that is what this variety needs. At harvest time, I try to reach the point when the berries shrink a bit (like a golf ball) - at this stage it seems that a lot of taste in the berries is changed, from pure pepper it goes more into a taste of black olives and the body gets richer. This wine is only produced in top years.

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| **Variety** | Syrah |
| **Alcohol** | 13,88% |
| **Allergens** | contains sulphites / vegan |
| **Origin** | Sopron |
| **Climate** | Pannonian |
| **Vineyard** | Steiner |
| **Soil** | mineral slate and rock |
| **Age of vines** | 17 years |
| **Altitude above sea level** | 184 meter |
| **Cultivation method** | organic, biodynamic according to Respekt, certified by Biokontroll Hungaria HU-ÖKO 01 |
| **Clone & rootstock** | diverse |
| **Training system** | Guyot |
| **Density** | 5500 vines / ha |
| **Crop** | 35 hl / ha |
| **Harvest** | selective hand harvest / October 2017 |
| **Fermentation** | spontaneous / 14 days of maceration / wooden tanks |
| **Ageing** | 17 months in 500-liter-barrels / natural malolactic fermentation |
| **Acidity** | 4,9 g/l |
| **Residual sugar** | 0,7 g/l |
| **Sulphur total** | 14 mg/l |
| **Bottling** | 2600 bottles / April 2020 / no filtration / own bottling plant |
| **Drinking temperature** | 18-19°C |