weninger



Syrah 2018

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	12.5%
Allergens	contains sulphites / vegan
Origin	Sopron
Climate	Pannonian
Vineyard	Steiner
Soil	mineral slate and rock
Age of vines	18 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 2018
Fermentation	spontaneous / 14 days of maceration / wooden tanks
Ageing	24 months in 500-liter-barrels / natural malolactic fermentation
Acidity	5.8 g/l
Residual sugar	0.5 g/l
Sulphur total	n.d.
Bottling	1300 bottles / November 2020 / no filtration / own bottling plant
Drinking temperature	18-19°C

