



## SYRAH<sup>2005</sup>

### Producing Region

Agrelo – Luján de Cuyo, Mendoza, Argentina

### Grape Variety

100% Syrah

### Tasting Notes

#### Color

Intense red, with purple traces.

#### Aroma

Fresh summer fruit nicely balanced with oak. Hints of creamy strawberry and toasty vanilla.

#### Taste

Smooth and fruity on the front palate with firm, sweet tannins and excellent length. Fruit finish with a subtle hint of new wood.

### Food Matching

The sweet tannins of this wine pair well with roast beef, steak and hamburger. Rack of lamb, lamb chops and pork spare ribs also match nicely with this easy to drink red wine.

Hard, savory cheeses like Parmigiano, Romano and Cheddar pair well.

### Luján de Cuyo

Luján de Cuyo is a viticultural district south of Mendoza in Argentina. It is widely considered one of the top wine regions in Mendoza and all of Argentina. The combination of high elevation, alluvial soils, irrigation sourced from the Andes Mountains and a long growing season—over 250 sunny days a year with little rain and vast temperature differences between day and night—are all conducive to growing quality wine grapes. These climate and geography elements come together to provide excellent fruit ripening and concentration; the development of colors, aromas, flavors and textures result in wines that are intensely colored and rich in aromas and flavors.

### Vinification

Septima Syrah is a wine with a lot of personality. It is estate grown and produced with its varietal character in mind. The Syrah vineyards are located in the Agrelo region of Luján de Cuyo, 3,400 feet above sea level. Melted snow flows from the Andes and irrigates the vineyards with fresh water.

Hand harvested in the cool morning hours, the Syrah fruit is crushed and placed in temperature controlled stainless steel tanks. Cold maceration lasts for 20 days before adding native yeasts. The wine is aged 5 months in French and American oak barrels. Bottling took place in April 2007.

### Analysis

**Alcohol** 14.0 %

**Total acidity (in tartaric)** 5.1 g/l

**Residual sugar** 3.0 g/l

### Winemaker's Comments

The wine was bottled in April 2007. It will mature well in bottle for at least the next 4 years.

**Release date** October 2007

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