

ANAX-SYRAH



Vintage

2010

Grape Varieties

100% Syrah

Vineyards

The grapes are sourced from the winery's own vineyard in the high elevation Demesticha region at 900m. The soil is a mixture of sand, clay and limestone and grape yields are 4000kg per hectare.

Winemaking

Cold soak and red wines vinification at low temperatures. The wine remains in 225lt oak barrels 1st and 2nd use for 20 months.

Tasting Notes

The wine has a deep red colour with aromas of cherry, raspberry in a background of spices. It is a fruity full-bodied wine with elevated acidity, soft tannins and fruity finish.

Serve at 16-18°C with grilled veal or pork, sausages and meatballs, as well as rabbit stew.

Under proper storage conditions this wine can be aged and enjoyed for up to 15 years.