

# MINIMUM.

TASTING NOTES

## 2018 SANGIOVESE SYRAH.

**GRAPES:** 75% SANGIOVESE / 25% SYRAH

**ACID:** 6.9G/L

**pH:** 3.34

**ALC/VOL:** 13.5%

Both Syrah and Sangiovese components were inoculated with indigenous biodynamic yeast cultures, fermented in rotating stainless vats and then moved to barrel. Oak components were a mix of one-year-old American, two-year-old French and American, and older French hogsheads. 11 months of lees contact has brought texture and roundness. Spice components and green apple acidity, persistent even after secondary fermentation, took time to soften. But at bottling the acid line was more lively than lairy and earthen tannins had wrapped nicely around the primary dark red fruit notes. The Sangiovese brings brightness. The Syrah, a pendulous grounding resonance.

### PRIMARY NOTES.

Plum, cherry, bay laurel, clove.

### EXTENDED NOTES.

Sangiovese gives this wine upfront black cherry, caper, bay laurel and cinnamon spice aromas while the syrah offers underlying ripe plum, blackberry, blackcurrant and clove complexity. A carefully balanced mid-weight dry red. Fine dusty tannins, concentrated fruit flavours, complex spice notes and generous length.

