

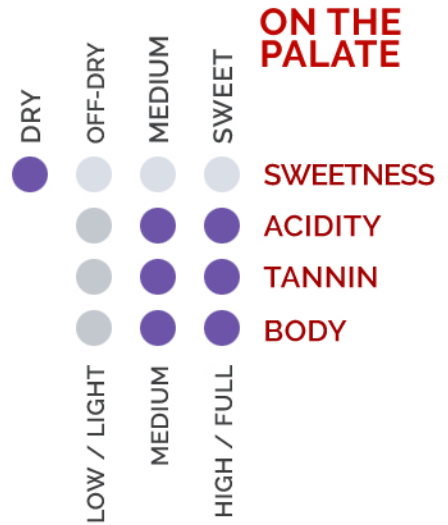
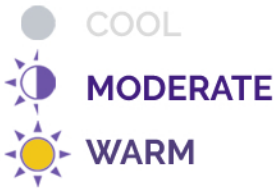


# SYRAH SHIRAZ

FRANCE  
AUSTRALIA

BLACK GRAPE  
THICK SKIN  
HIGH FLAVOR/COLOR/TANNIN

## CLIMATE



## FLAVOR

MEDIUM

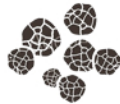
cooked fruit, licorice in warm climate



BLACK BERRY



BLACK CHERRY



BLACK PEPPER



HERBAL NOTES

MODERATE CLIMATE

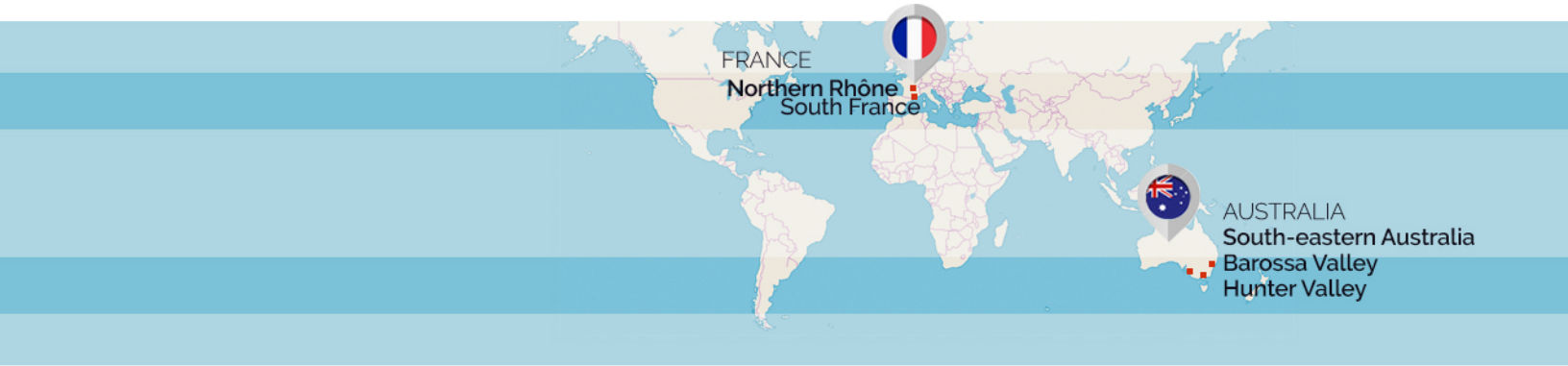
## MATURATION

Oak maturation in barrel to soften tannins add flavors of smoke and spice.  
Finest examples: dried fruit, leather, meat and earth



## BLENDING

Single varietal | blended with grapes local to the Southern Rhône, Cabernet Sauvignon in Australia



### NORTHERN RHÔNE

- Côte-Rôtie AOC: far north region, steep stony slopes | tradition to co-ferment with small Viognier (floral aromas)
- Hermitage AOC: further south, high quality | Crozes-Hermitage AOC: higher yields, less intense/complex quality
- South France: warm climate | single varietal (Pays D'Oc IGP) or blended (Minervois)



### AUSTRALIA

Most widely planted variety

- South Eastern Australia: inland regions, high volume brands
- Barossa Valley: old vines, low yields | full-bodied, high tannins, cooked-black-fruit, black pepper, vanilla, coffee
- Hunter Valley: warm, high clouds, sea breezes | medium body, medium/high tannins, fresh-black-fruits