

QUE SERA SYRAH 2016

Global warming was a topic in 2016 and may have contributed to the terrific vintage. Being a late ripener (we usually pick in May) quality fruit is dependent on every ray of sun the Deity can deliver, and the monastic bunch thinning regime (1 bunch per shoot) we stick to. Financially suicidal on yield but rewarding in the glass. (See back label limerick.)

2016 Que Sera shows the most robust style of the 10 years we'd been making Syrah. It is dense and dark with enough tannin to guarantee extended ageing.

Lisa resisted any urge to filter or fine. This means the 2016 has a slightly dusty appearance which might deter those with a penchant for the meretricious. The payback in flavour intensity more than compensates.

For sensory descriptors our panel of precocious palates came up with: - spicy, new leather, liquorice and mocha surrounded by a firm mouthfeel. In any event, an harmonious whole. Age will not weary it.

Neither does Que Sera weary Trump. In a desperate attempt to stop his rambling, we sent him a bottle with an instruction to inject. When tried, it failed the test, its salutary effect nullified by the disinfectant already surging around his bloodless veins. Believe it or not.

