



Seifried
FAMILY WINEMAKERS

SYRAH 2022

Awards

90 Points (4.5 Star) - Wine Orbit, June 2023, New Zealand

Wine Analysis

Sugar at Harvest: 23.5°Brix

Date of Harvest: Late March - Early April 2022

pH of Wine: 3.53

T.A of Wine: 5.8g/L

Suitable for Vegetarians and Vegans: Yes

“This is delightfully expressed on the nose showing apricot, rockmelon, lemon peel and nougat notes, followed by a beautifully rounded palate displaying smooth texture and juicy fruit flavours. Elegant and gentle with a lingering tasty finish.”

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Winemakers Note

The grapes were harvested at the peak of ripeness in late March and into early April and quickly transported to the winery. Grapes were then de-stemmed and inoculated with yeast for fermentation on skins. Fermentation continued for two weeks with the ferment being plunged twice daily throughout this period. Following fermentation, the young wine was transferred to a mixture of new, one and two year old French barriques where it stayed for 8 months while undergoing malolactic fermentation and barrel maturation.

The young wine was blended, stabilised and bottled in December 2022.

Tasting Note

The 2022 Seifried Syrah is rich and opulent with layers of ripe youthful cherry, berry and spicy notes. The wine is generous and mouthfilling with well balanced tannins and flavours which linger on the palate.



M. Seifried