



## *2014 GranMonte The Orient Syrah*

### **Vineyard**

Variety:	100% Syrah
Region:	Khao Yai, Nakornratchasima, Thailand
Sub-region:	Asoke Valley
Altitude:	350 m. above sea level
Yearly Rainfall:	1,400mm
Soil:	Loam-clay with decomposed lime base

### **Winemaking**

Alcoholic/malolactic fermentation:	Stainless steel
Oak maturation:	70% New oak puncheons 30% Second year puncheons 80% French oak 20% American oak
Alcohol content:	13 %/vol.
Total acidity:	6.08 g/L
pH:	3.71
Winemaker:	Nikki Lohitnavy

### **Winemaking and Tasting Notes**

Syrah is another *vitis vinifera* that had best adapted to our tropical soil and climate. The syrah grapes for this wine were hand selected from three oldest blocks of lower yielding vines on a slope with red clay and good drainage. The grapes were hand harvested in the cool nights of February at 24-25°Brix and hand sorted which resulted in concentrated fruit, with full flavors and tannins.

The Syrah was vinified with a one month and a half extended maceration period to get full flavor and complexity. The Orient was aged in French and American oak barrels for twelve months for well-structured tannins and integrated oak characters. This Syrah is full-bodied, concentrated yet elegant with black fruit characters of blackberries and plum with hints of black pepper and clove. The palate shows arrays of dark cherries, sweet plums and black currant. Complex, dry, with generous middle-palate sweetness, held together by tight acid backbone and spicy hints of cigar box and Szechuan pepper. It is robust with integrated vanilla oak and powerful tannins with silky and long finish. The velvety tannins make this wine pleasurable drinking on its own or with food. This Syrah is crafted to be enjoyed with a few years of cellaring and will improve with age. Drink now – 2026.