



SAUSKA

Sauska Syrah

Villány 2017

„Very pretty aromas of blackberries, sweet green tobacco and green olives with some black pepper. It's full-bodied with firm, fine tannins that frame the wine nicely. Medium finish. Drink or hold." James Suckling 92 pts
Deep, intense ruby red. „Herbes de Provence" aroma profile with pronounced rosemary and lavender elements, also meadow flowers and tart cherry. Fine tannins, great length. This varietal has been rightfully happy in Villány, surprising us with a lot of beautiful nuances we would not experience with the Bordeaux-varietals. A charmer.

Blend:	syrah
Recommended drinking temperature:	17-18 °C
Alcohol content:	14 %
Bottle size:	0,75 l

Vineyards

various parts of premium vineyards owned by the winery

The Year

The fall-winter resting time of the vineyards was very cold in 2017, with just a moderate amount of snow. The above-average warm months of March resulted in very early bud-break on the Blaufrankisch (Kékfrankos) plantations, followed by the Cabernet Franc, Merlot, Syrah and Cabernet Sauvignon. The pre-blooming period was extremely warm leading to quick blooming and binding in the second two weeks of May. The June-August period was warm and balanced. In July several quick but heavy storms put our perfectly ripening bunches at risk. Due to the steady high temperatures, the sugar development of the berries was quicker than usual, only slowing down by early August. The early fall colder nights came just in time helping to build acidity and aromas. The harvest started with the Rose bases, as usual, followed by a cold and dry September. Ripening slowed down a bit while we gained more acidity and wonderful aromas! Luckily, October rewarded us with awesome warm weather to finish the harvest with the big reds, Cabernet Sauvignon closing the cellar door. The conclusion? Lean and elegant wines, lively colors, vibrant acidity and moderate alcohol, all in balance.





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Winemaking

Hand-sorted and pre-cooled berries gently crushed and briefly soaked. Controlled malolactic fermentation in small French barrels followed by 20 days of total maceration. Aged for 10 months in new and used in 80% used, 20% new French barrels.

Details

Type	Red wine
Acidity	5,8 g/l
Alcohol content	14 %
Bottle size	0,75 l
Beginning of harvest	2017-09-15
Bottling date	2019-07-25
Vinification	In used and new barrels
Ageing time	10 Month

Tasting



Deep, intense ruby red.



„Herbes de Provance” aroma profile with pronounced rosemary and lavender elements, also meadow flowers and tart cherry.



Fine tannins, great length.



Earlier vintage(s)

2016