

Parnasse

Parnasse 2017 Syrah

Vin de France

Region:	Nimes, Beziers and Aude Valley
Trellis:	Gobelet (free standing) and Trellised
Soil:	Clay & Limestone
Elevation:	Average of 150m
Age:	Average of 20 years
Grape Variety:	100% Shiraz
Winemaker:	Eric Moen
Alcohol:	13.5%

Sourcing: Parnasse is named after the mountain grass that flowers above our vineyards each spring, marking the beginning of a long, languid summer. Eric Moen weaves the character and strengths of a number of individual regions to create a wine style truly expressive of the South of France – beautifully ripe and expressive whilst softly structured and easy to appreciate.

Winemaking: Totally de-stemmed before a long, cool maceration (three weeks) with regular pump-overs to maximise retention of fruit colour and aroma. Maturation is partially in one and two year old oak barrels and partially in stainless steel tanks.

Vintage 2017: This was a challenging growing year for much of Europe as indeed it was for the South of France. The late April cooling from the North bringing risk of frost held at bay for many by the lighting of small vineyard row fires. Bunches were reduced and whilst the Summer warmth was long with limited rain events, the masterful vineyard management of the South ensured the resultant quality was very good. Smaller bunches of fully ripe flavours and slightly higher than expected natural acidity has ensured some excellent wines will come from 2017.

Tasting Note: This is a fleshy, vibrant and intensely flavoured more-so than mouth-filling wine with blackberry, blueberry and spice characters at the fore. Richly scented yet medium bodied with integrated oak characters and fine acidity making this a great partner to many cuisines.

