

ARGENTINA



2009 DECERO SYRAH: TECHNICAL NOTE

Finca Decero, once a bare patch of soil in the Argentine foothills of the Andes, is now our one-of-a-kind vineyard, where each vine is nurtured by hand and our winemaking is without compromise. As Decero means 'from scratch', we are fortunate to be free from constraints of tradition, and we have developed an 'amano' or 'by hand' approach that is human, sustainable and sensitive to natural differences. We try to tread lightly in an environment that we have come to know intimately, almost inch by inch. Only in this way can the unique natural attributes of the Remolinos Vineyard, and of Agrelo, shine through in our single vineyard wines, handcrafted from scratch.

2009 VINTAGE

The long, warm, dry summer of 2009 provided us with the excellent vintage conditions. The cold nights, as ever common in Remolinos Vineyard, brought length and greater acidity to this wine than we have had seen in previous vintages. To safeguard the fine backbone of acidity we picked Syrah slightly earlier than usual in 2009. Consequentially, our 2009 Syrah has more depth than its 2007 counterpart and livelier acidity with some blackberry and some spice / clove and meaty notes adding greater complexity.

REMOLINOS VINEYARD, AGRELO

Located at 3500 feet, in the renowned Mendoza appellation of Agrelo, our one-of-a-kind Remolinos Vineyard takes its name from 'remolinos' – whirlwinds which keep the grapes dry and in perfect condition before being handpicked each vintage.

Soils	Sandy clay loams over gravels.
Yield	3.5 – 4 tons per acre.
Canopy	Leaf plucking of east facing canopy; cluster thinning to 1-2 clusters per shoot.
Harvest Date	Handpicked March 21 st 2009
Selection Steps	Cluster selection when picking & second sorting within the small boxes.

WINEMAKING

2 Sorting Tables	Cluster selection pre-destemmer; berry selection post-destemmer.
Handling	Gravity fed.
Maceration	25-30 days total maceration:- 7 days cold soak; 10 days fermentation in small wide stainless steel tanks at 25°C; 13 days extended maceration.
Maturation	Gently basket pressed before going into French oak barrels (30% new) for MLF and 14 months maturation.



2009 DECERO SYRAH, REMOLINOS VINEYARD

Great depth and lively acidity characterises the 2009 Decero Syrah, the flavor spectrum ranges from dark mulberry and blackberry, some hints of clove and mocha derived from time in barrel.

14.5% Alc. pH 3.6 Acidity 5.24 g/l