

ARGENTINA



MENDOZA

AGRELO



## 2017 DECERO SYRAH

*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.*

## 2017 VINTAGE

On the lead up to vintage 2017, Mendoza experienced a moderate and dry winter with temperatures slightly above average. During the following cold, dry spring, the later development of Syrah meant it was unaffected by the early spring frost. Syrah of this vintage was well balanced and a red fruit medium bodied profile.

## 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	Colluvial soils which are rich in clay – reminiscent of some of the finest plantings of Syrah in the Rhone Valley.
Yield	3.6 tons per acre.
Canopy	Leaf plucking of east facing canopy; cluster thinning to 1-2 clusters per shoot.
Harvest Date	Handpicked March 21 <sup>st</sup> , 2017.
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	25-27 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.

## 2017 DECERO SYRAH, REMOLINOS VINEYARD

2017 Decero Syrah displays red fruit flavours, spices and mineral notes. A medium bodied wine which shows bright acidity, smooth tannins and a long finish. The wine has spent 14 months in french oak barrels which has further contributed to its textural complexity.

14.9% Alc.

pH 3.51

Acidity 5.06g/l