



EFESTĒ

2013 Ceidleigh
Red Mountain AVA



All Red Mountain Syrah was picked over 7 days during mid-September, and hand sorted twice before being gently crushed to small open-top fermenters. No whole cluster or stems were added. All fermenters were allowed to go through primary fermentation naturally to highlight vintage and varietal characteristics. Once dry, the must was pressed straight to French oak, a mixture of barrique (225L) and Puncheon (500L), 27% new. Spontaneous malolactic fermentation was encouraged, which lasted roughly 6-8 weeks. All wine was aged on lees for 9 months before being racked to blend and aged for a further 5 months. It was gently racked to tank and bottled unfiltered and unfiltered in February, 2015.

—Peter Devison, Winemaker

THE WINE

- Variety: 100% Syrah
- Date of harvest: September 12th through 18th
- Hand sorted twice
- Native fermentation
- 27% new French Oak barrels, a mixture of barrique and puncheon
- 9 months sur lie aging
- 480 cases produced
- SRP \$39

THE VINEYARDS

- 60% Angela's (EFESTĒ Estate) Vineyard
- 30% Ciel du Cheval Vineyard
- 10% Klipsun Vineyard

ANALYSIS

- Alc. 14.90%
- pH 3.90
- TA 5.50g/L
- RS dry

TASTING NOTES

This vintage of Ceidleigh covers all bases with pure and brooding fruit aromas of blackberry, blueberry, raspberry and kirsch. An equal expression of Oreo cookie crust, espresso bean, Asian spice, tar, and bacon fat make this an extremely complex Syrah. The palate is exuberant, full and balanced possessing bold, concentrated dark fruit flavors, charred herbs, and a peppery finish that extends beautifully.