



# EFESTĒ | 2014 CEIDLEIGH SYRAH *Red Mountain AVA*

For the second vintage in a row this bottling is comprised mostly of estate fruit. No stems were added throughout fermentation, which lasted 15 days on skins. Aged in a mix of barriques and puncheons, 27% new, this wine was blended off lees in August following the harvest and allowed to mature for 6 more months before being bottled in March, 2016.

—Peter Devison, Winemaker

## THE WINE

- 100% Syrah
- Harvested early to mid-September
- Hand sorted twice
- 100% French Oak
- Unfined and unfiltered
- SRP \$39
- 290 cases made

## THE VINEYARD

- 65% Angela's Vineyard
- 21% Klipsun Vineyard
- 14% Ciel du Cheval Vineyard

## ANALYSIS

- Alc. 14.90%
- pH 3.89
- TA 5.40g/L
- RS dry
- VA 0.67g/L

## TASTING NOTES

Saturated, vibrant purple in color with lifted aromas of eucalyptus, rose petal, blackberry extract, and pomegranate. This is met with subtle shades of tar, olive tapenade, black pepper, cardamom, smoked vanilla, and pain grille. Light on its feet and well-shaped, the wine exhibits an intense purity of fruit and focused minerality. With time in the glass, it fleshes out beautifully and reveals flavors of dried black currants, black cherry, salted chocolate, and olive. The saline-type acidity keeps this wine honest and provides lift to the backbone of dusty tannins. Young indeed, this wine will need to be decanted before enjoying.