

KIR-YIANNI SYRAH 2001 Regional Wine of Imathia

Vintage:	2001
Production:	15,000 bottles
Producer:	Kir-Yianni Yiannakohori, Naoussa, Macedonia
Wine maker:	Yiannis Boutaris
Varietal composition:	100% Syrah
Alcohol content:	13.5% vol
Vineyard:	The Yiannakohori estate lies north of Naoussa and is of clayish loam over limestone.
Yield:	60 hl per ha.
Harvesting:	Brix at harvest: 25+. Grapes are handpicked and selected for perfect maturity and peak condition.
Vinification:	Stainless steel fermentation for 7 days at 20-25C. Post-fermentation maceration of 7 days at 20C. Malolactic fermentation. No lees contact. Standard red wine fermentation protocol.
Cask composition and ageing:	12 months ageing in French oak (1st and 2 nd year), barrels of 500 and 225 litres. Bottled in January 2003, released 30 September 2003.
Tasting note:	Inky, blackberry red. Black pepper, smoke and cocoa with hints of spearmint. Full-bodied and fruity with a long, dark chocolate finish. The Kir-Yianni style of Syrah is a fusion between the New World approach and the French terroir-driven taste. This creates a wine with an intense bouquet without being a fruit-bomb. This wine has a shelf life of at least 10 years and drinks best from now until 2008.
Chemical analysis:	Wine pH 3.32 Total acidity 5.9g/l Residual sugar 2.6g/l

