

SCHNEIDER

SYRAH

HOLY MOLY Shiraz trocken Trocken 2017

Produzent

Das Pfälzer Weingut wurde 1994 von der Familie Schneider in Ellerstadt gegründet. Heute bewirtschaftet Markus Schneider 90 Hektar Rebfläche und etablierte seine Weine weltweit.

Jahrgangsbericht

At the night of April 20, Mother Nature showed us who the real "boss in the ring" is and drastically reduced the young shoots in all our plots. After all, it was a wonderful summer season. They weren't attached from summer storms and got no more hail in the second period this year. After the long summer and perfect pre-condition they started picking end of August with the first Sauvignon Blanc berries and finished the harvest after exactly 35 days. Like in all other wine regions: One of the shortest harvest period after 50 years. The ripeness exceeded our expectations; they topped the two best vintages 2003 and 2015.

Charaktereigenschaften

bouquet of dark red fruits

eep, smooth, highly aromatic spice, well-structured tannins

meat dishes like roasted pork, game, beef

Fakten

Rebsorte Shiraz

Terroir hot, skeleton-rich soil; Feldmark vineyard, north-western

exposure

Appellation Pfalz

Vinifikation hand-picking of ripe and healthy grapes. Traditional 4 week

maceration in a fermenting vat. Gentle pressing and storage in new (75%) and older (25%) barrels of French oak.

Alkoholgehalt	Restsüße	Säuregehalt
14.5 %vol	0.4 g/l	5.1 g/l

