



Niepoort Syrah 2012

Although Bairrada is the perfect terroir for Baga variety, we have at Quinta de Baixo a small parcel of Syrah planted about 20 years ago. The vineyard, with just over 1 hectare is a small passion of Dirk Niepoort. Dirk has always been a big fan of the wines of Côtes-du-Rhône, especially Cote-Rotie and Hermitage. At Quinta de Baixo, it is our intention to make a Syrah with character that expresses the fantastic potential of our calcareous-clay soils. In 2012, the first edition was vinified in only one old barrel, with minimal intervention and following the first steps of Biodynamics.

VINIFICATION

2012 was a very dry year, with almost no rain during the winter and spring. As a result, the burst occurred fifteen days later than in the previous year and all the growing cycle was delayed. The summer was not as hot as usual and the nights were quite cold in the last two weeks of August. The yield was lower due to the lack of water in the soil and some rain during flowering. Therefore, berries and bunches showed up smaller than normal, about 20% to 30%, when compared with the previous year.

The harvest began in early September. The Syrah grapes were vinified in a traditional lagar (wine press) with very light foot treading, where we used 20% of stem. The wine fermented and aged in an old single 2500L barrel, without any extraction, for 20 months.

TASTING NOTES

The Quinta de Baixo Syrah 2012 shows a beautiful violet color of medium concentration. Still very young in the aroma, reveals itself vibrant in the notes of black fruit and herbs. Complex and very elegant, with notes of black pepper and stone that reflect perfectly the character of this variety. In the mouth, it is a very elegant wine with a remarkable balance. Precise, fine and with good natural acidity. The ageing in barrel gives it firm but very harmonious tannins. Very long aftertaste with notes of wild berries and spices.

TECHNICAL INFORMATION

PRODUCER Quinta de Baixo (Vinhos) S.A. REGION Bairrada SOIL TYPE Calcareous-clay
AVERAGE VINE AGE 20 years old GRAPE VARIETIES Syrah VINES PER HA 5000 PRUNING METHOD Guyot
ALT. FROM SEA LEVEL At sea level HARVEST PERIOD Early September 2012 HARVEST METHOD Hand picked
MALOLACTIC Barrel FERMENTATION Lagar (wine press) with 20% of stem BOTTLED June 2014
AGEING 20 months in 2500L old barrel DRY EXTRACT (G/DM³) 20.4 RESIDUAL SUGAR (G/DM³) 1.5
ALCOHOL (%) 13 PH 3.39 TOTAL ACIDITY (G/DM³) 5.71 VOLATILE ACIDITY (G/DM³) 0.68
TOTAL SO₂ (MG/DM³) 24 VOLUMIC MASS (G/CM³) 0.9899 PRODUCTION 2.770 bottles/0.75L
FOOD SUGGESTIONS Game meat, roast beef and in culinary links with wild berries.

