

Heumann Syrah 2016

Erhard & Evelyne Heumann a German-Swiss couple founded the winery in the late 1990s and took the chance to realize their dream – to produce outstanding wines at reasonable prices. Their passion for wine combined with high quality standards and last but not least the terroir of Villány-Siklós has already born fruits. Numerous national and international awards and high scores in tastings are the evidence. The Heumann's now own 10 ha mainly in the Siklós sub-region. Most of the vineyards are either south-exposed or are situated on a plateau. 95% have the premium status of the DHC Villány.

Wine region Villány	Villány-Siklós which is regarded as Hungary's best red wine area. Climate is continental with Mediterranean influence. Due to terroir the region is perfectly suited for red varieties. Cabernet Franc besides the more local Kékfrankos (aka Blaufränkisch) is regarded the flagship grape that has perfectly adapted to the terroir. Both varieties result in outstanding wines. For different international wine experts (e.g. Jancis Robinson, MW; Michael Broadbent) Villány-Siklós produces the best single varietal Cabernet Francs worldwide.
Wine name	Heumann Syrah
Indication of origin – quality level	DHC Villány, Premium
Blend	Syrah 100%
Vintage	2016
Qualification vintage	outstanding
Sites	Siklós: Városhegy
Soil	Löss with a quite high portion of limestone (especially in the Siklós sub-region)
Age of vineyard	9 years old vines
Harvest date	September 28, 2016
Yield	Average 1 kg/vine = approx. 35 hl/ha
Vinification method	Destemmed, alcoholic fermentation and malo in temperature controlled steel tanks at 28° C; matured in Hungarian barrique-like barrels (500 l) for 24 month.
Alcohol %	14.0% Alc.
Acidity g/l	5.4 gr/l
Residual sugar g/l	1.6 gr/l
Date of bottling	June 18, 2019
Serving temperature	16 – 17 degrees
Tasting note	Dark purple with violet rim. In the nose red berries with white pepper; spicy on the palate, pepper again, taste of black berries; great structure with well-integrated tannins; long lasting.
Cellaring capability	Min. until 2032