## **Heumann Syrah 2017**

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 Blaufraenkisch) 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	2017
Qualification vintage	outstanding
Sites	Siklós: Városhegy
Soil	Löss with a quite high portion of limestone (especially in
	the Siklós sub-region)
Age of vineyard	10 years old vines
Harvest date	September 16, 2017
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 tonneau (500 l) for 24 month.
Alcohol %	14.5% Alc.
Acidity g/I	5.3 gr/l
Residual sugar g/l	0 gr/l
Date of bottling	July 22, 2020
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 2033