

Heumann S – M – S 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 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 S – M – S (stands for Sauvignon, Merlot, Syrah)
Indication of origin – quality level	DHC Villány, Premium red wine
Blend	40% Cabernet Sauvignon 35% Merlot 25% Syrah
Vintage	2016
Qualification vintage	outstanding
Sites	Vokany: Trinitás, Siklós: Varoshegy
Soil	Löss with a quite high portion of limestone (especially in the Siklós sub-region)
Age of the vineyard	Cab. Sauvignon: 28 years old vines; ME: 10-15 years old vines, Syrah: 12 years old vines
Harvest dates	Cabernet Sauvignon 5.10.2017, Merlot 30.09.2017, Syrah : 16.9.2017
Yield	average 0.9 kg/vine = approx. 35 hl/ha
Vinification method	Destemmed, alcoholic fermentation and malo in temperature controlled steeltanks at 28-30° C; matured in Hungarian barriques (225 l) and tonneau (500 l) for 24 month.
Alcohol %	14.5 % Alc.
Acidity g/l	6.0 gr/l
Residual sugar g/l	1.5 gr/l
Date of bottling	July 21, 2020
Serving temperature	16 – 17 degrees, decanting recommended
Tasting note:	Deep dark ruby color. Lovely blackberry, blackcurrant, dark plum aromas with roasted chestnut and dark chocolate notes. Concentrated and beautifully integrated wine with plenty blackberry and blackcurrant fruits, chocolate, espresso notes with some oriental spices and black olives. Complex with fresh long juicy acidity/minerality. Very impressive extract, density and length.
Cellaring capability	Min. until 2031
Awards	• None to date