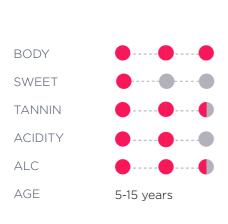
wine**central** 

# **SYRAH**



## **COMPLEX, SPICY AND SUPPLE**

Syrah, or Shiraz as the Aussies say, is defined by its bright fruit flavours, spice and elegant texture. It's also often renowned for having a fair bit of grunt and many are big, powerful red wines with tobacco and peppercorn flavours bringing the oomph.



#### **KEY FLAVOURS**



----- Leather

#### **KEY TO INTENSITY SCALES**

Guide to each wine variety's intensity notes.

BODY	SWEET	TANNIN	ACIDITY	ALC.	
O LIGHT	O DRY MEDIUM SWEET	LOW MEDIUM HIGH	MILD O BALANCED O CRISP	COW MEDIUM	LOW ALCOHOL <12% MEDIUM 12-13.5% HIGH 13.5+%

#### HISTORY

Syrah originated in the Rhône Valley, of France, where it produces medium bodied red wines with beautiful fruit profiles. It was around 1830 when it reached Australia and the Aussies originally used Syrah for fortified wines but soon discovered its potential. The name Shiraz then followed when the uniqueness of Aussie Syrah was truly realised.

#### DESCRIPTION

Black on the vine, the darkness of the Syrah Grape teases the depth of flavour it'll create in a wine. Deep brooding flavours make it distinctly powerful and rich with hints of peppercorn adding spicy complexity and tannins that are big but round.

#### **BUYING GUIDE**

#### If you like a big reds...

Aussie Shiraz isn't famous for nothing so if you're prepared to go big or go home then grab yourself a Barossa Valley Shiraz. Big flavours, big intensity and big personality.

#### If you'd like a local option...

Hawke's Bay and Gisborne make fruit heavy, big, round Syrah with red and dark fruit flavours balanced against supple tannins and spice complexity. Delish!

#### What's a GSM?

Grenache, Syrah, Mouverdre. This is a trio that can be found across the world with the French and Spanish commonly using in blends. It's a balanced combo that's food-friendly with black and red fruits pitted against savoury notes.

## If you like spicy reds....

Head to the Northern Rhone. Dark fruit flavours are accompanied by cracked black pepper, spice and savoury dried herbs.



## WHERE IN THE WORLD

France, Australia, Spain, Argentina, South Africa, USA, Chile, New Zealand



## **FOOD PAIRING**

Gyros
Asian five spice pork
Indian tandoori
Beef Biryani



## **TOP TIPS**

Or Shiraz if you're Australian.

- Syrah is the third most popular red grape in New Zealand with 435 hectares.
- It has nearly doubled in the past decade from 293 hectares in 2009.
- Syrah originally comes from the Rhone Valley in France.
  - It's the star red grape in northern Rhone red wines.
- It's one of the key red grapes in Cotes du Rhones and southern French reds, along with Grenache and Mourvedre.

- Syrah is also known as
  Shiraz same grape,
  different name and style of
  wine.
- It's the most popular and important grape overall in Australia.
- lt's often described as peppery.
- It is usually given oak fermentation and maturation and can age positively for decades.