



# ROBERT SKALLI

HIS WINE IS HIS WORD

## SYRAH



### Our selected terroirs

Three terroirs in the mid-east were selected:

- Hard limestone and silty clay soils in an early-ripening area giving wines with soft and silky tannins;
- Red silty clay soils and hard limestone to produce fine, aromatic and elegant wines.
- Shallow silty sands in a late-ripening area to enhance the fruitiness of the wines.



### Harvesting and vinification

The grapes are picked when perfectly ripe. They are carefully destemmed before undergoing lengthy maceration at less than 27°C to extract the tannins smoothly.

### Maturing

The wines are fermented and matured in our winery in Sète, partly in French oak barrels and partly in vats to ensure the final blend has complexity without detracting from the fruit.

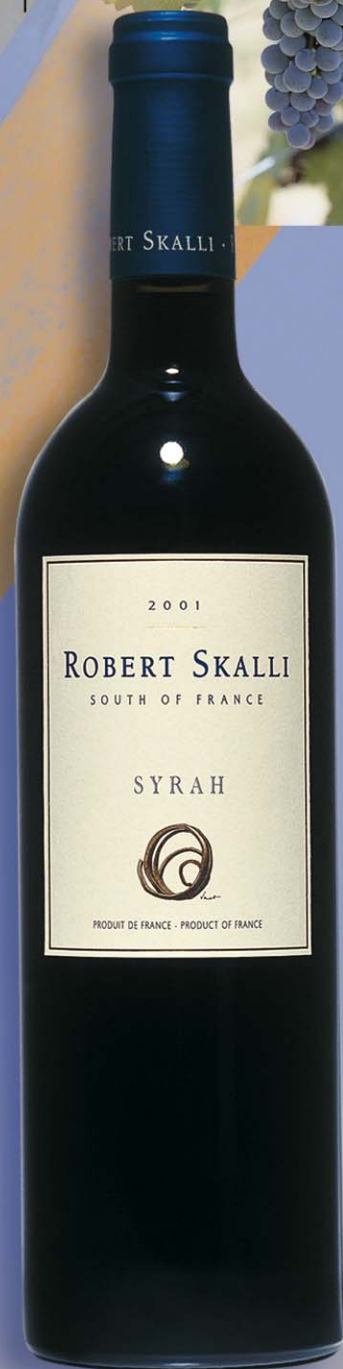
### Tasting notes

Deep red in colour. The nose picks up touches of spice and violet. There are strong flavours of plum, chocolate and black cherry which give this lush, well-structured wine its complexity.



### Serving

- Temperature: 15-17°C
- Goes with: poultry, meat casseroles, stuffed vegetables
- Ageing potential: 3 years



### Medals

Vinalies Internationales 2004 - Gold Medal

Sélections Mondiales de Montréal 2004 - Silver Medal

Concours Mondial Bruxelles 2003 - Silver Medal

International Wine Challenge 2003 Londres - Silver Medal

International Wine Challenge of Asia 2004 - Bronze Medal