


SUMPAI SYRAH, KALFU

Vintage

2017



Sumpai are mythological Mapuche beings, half human and half fish, that resemble mermaids and mermen. According to the legends, their mission is to care for rivers, lakes and oceans. Sumpai is Kalfu's single vineyard range.

TASTING NOTE

A deep violet red, medium volume in the mouth with crisp acidity and great freshness. The round, firm tannins underpin a gentle, elegant background of French oak in which spices intermingle with herbs.

VINTAGE CONDITIONS

The 2017 vintage was characterised as a medium-warm year in the Leyda Valley. These temperatures resulted in an early harvest between 14th and 30th March.

VINIFICATION DETAILS

The grapes were hand harvested in the early morning. Prior to fermentation, the must underwent a cold maceration for a period of 7 days. Once the alcoholic fermentation was underway, gentle extraction took place. The wine was then aged in Burgundian French oak barrels for 12 months; 15% new, 25% second use and the remaining 60% were third or fourth use.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	2.0
pH	Acidity
3.54	4.9

AWARDS

Tim Atkin MW: 95 pts

James Suckling: 92 pts

Wine Advocate: 92 pts

ATTRIBUTES


Origin

Chile



Variety

Shiraz (Syrah)



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Screw top



Region

Leyda Valley



Vegan

Yes