



# Casas de Bosque Gran Reserva Syrah 2012

**Winemaker:** Grant Phelps  
**Appellation:** Casablanca Valley  
**Varietal:** Syrah  
**Yields per Acre:** 2.4 tons/acre  
**Wood treatment:** 100% French Oak.  
**Length of barrel maturation:** 6 months

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**Alcohol:** 14.5%  
**pH:** 3.51  
**Total Acid:** 5.2 g/l  
**Residual Sugar:** 4.0 g/l

**UPC#:**697412000379

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**Viticultural Practices:** On arrival at the winery all grapes were de-stemmed and crushed to open-top tanks. The must was then warmed and inoculated with selected yeasts (Assmanhaussen and RC212) and fermented during 10 days with temperatures peaking at 32°C/90°F. During fermentation the vats were hand-plunged twice daily in order to extract the ideal amount of tannin and color. Following the completion of fermentation the wine was drained off (after a total maceration time of 9 days) and put to barrel. The wine was aged for a total of 6 months in second use French oak barrels before being bottled with minimal filtration.

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**Winemakers Notes:** Brick red in colour. On the nose rich notes of crushed strawberry and bramble are in evidence. In the mouth spicy notes of cinnamon are accompanied by a hint of cedar and red cherry. A well integrated oak backbone is backed-up by abundant, well-rounded tannins lending to excellent length and structure.

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## **91 pts Wine Spectator Magazine May 31, 2014**

Dark plum, fig and black olive flavors are dense and ripe in this full-bodied red which features a smoky accent midpalate, with concentrated mocha, dark chocolate and spice notes on the richly textured finish. Drink now through 2018. 300 cases made. –KM

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