



SAYANG

FOR TRUE WINE LOVERS

At Sayang, **we believe as much in people as in good wine.** Therefore we look less at origin but more at the values people and wines carry from inside. It's only together we make a good blend, terroir – premium fruit - winemakers – and wine lovers from around the world. Share Sayang wines with your partner, family, friends and colleagues. Select the best suited wine for the occasion from the ranges we have carefully created. Visit our website and follow us on our social media pages.

wine	Sayang Block 9 Premium Syrah	terroir	clear and brown schistous
country	France	blend	100% Syrah
region	Languedoc-Roussillon	wood	100% new French 225 liter oak casks
AOC	AOP Minervois La Livinière	<i>Quality guarantee</i> BLOCK 9 WINEMAKER'S SEAL OF EXCELLENCE	

:: INTRODUCTION

This Block 9 Syrah is exceptional and above all different. It combines so many things and hands out a meaty touch, terroir, minerals, spice, fruit and wood maturation at its best. Matured for 12 months in new French 225 liter casks, we recommend to decant. Full bodied, we kept the Sayang style of elegance and fine tannins allowing the wine to mature for many years. Indulge this wine with game, red meat and stews, or simply with a set of charcoal grilled Premium beef. Serve at 18°C. Cellar up to 6-8 years.

:: WHAT EYES SEE

Very deep garnet-red colour with hints of purple.

:: WHAT NOSES SMELL

Very complex and gentle nose with mineral notes of flint, black currants, black pepper, violets, leather, toast and a slight hint of vanilla.

:: WHAT MOUTHS TASTE

Fresh, rich and gentle attack on the palate, full yet elegant bodied, silky tannins.

:: WHAT STAYS BEHIND OR COMES BACK AT THE END

Unctuous, amazingly broad and deep at the same time with a long finish.

:: WHAT WINEMAKERS DID

Traditional maceration with delestage and a full immersion of the cap before the end of the maceration. Time of maceration: 4 weeks. Clearing and racking before malolactic fermentation. Ageing in French new oak barrels (225 L) for 12 months at least.

:: WHAT FREAKS LIKE TO KNOW

2010 vintage: alc: 14%vol acidity: 0.46 sugar: 0.5
 ph: 3.94 total acid: 2.97

:: WHAT YOU SHOULD CHECK OUT

Our website containing these fine sections: food matcher, where available, awards, news, events.

