# **Bizoe Estalét Syrah 2018**

**Keyword impression with evolution in the glass:** perfume, violets, pruned roses, savoury, olive brine, sandalwood, sour cherry, potpourri, elegant, refreshing, chiselled, well-made, bright, delicious, chalky



## **Appearance**

Deep ruby

#### Nose

Medium-plus intensity

**Aroma characteristics:** Primary: violet, sweet spice, lavender, pink peppercorns, hints of sandalwood, jasmine, red currents, black cherry, black plum and liquorice: Secondary: cloves, dark chocolate torte, hints of smoke. Tertiary: English leather, meat spice and cooked plum

#### **Palate**

The wine is dry with a fresh medium-plus acidity and medium-plus yet smooth and fine-grained tannin. The wine has a medium-plus body filled with a richness and definition of fruit rather than oak sweetness and tannin. Medium flavour intensity on the palate, elegant savouriness. Primary flavour characteristics of clove, capertartare, olive tapenade, black plum, red currant, sweet spice and lavender persists. The wine has a medium-plus finish and a delightful presence that lingers beautifully.

### **Conclusion and tasting assessment**

The wine entices your sense from the word go, alluring with complex layers unfolding as you go back for more. The wine grabs your attention and keeps it there with its vibrant perfume, prominent red and black fruit and laced with a savoury olive brine and sweet leather character. Named after Rikus, the winemaker's wife, Estalet, a precise elegance runs throughout the wine from its delicate perfume to its elegant structure. Nothing is overbearing about the wine, and both the tannin and acid acts as harmonious structural components. Fruit is the hero with judicious use of oak supporting its exuberance. Albeit mouth-filling, the wine has a luminous, almost ethereal quality, finishing with a pleasant orange chocolate bitterness on the palate. Indicative of youth, the tannin is taut and grainy on the after taste and will meld beautifully as the wine evolves ages. Excellent fruit intensity and concentration on both the nose and the palate celebrates its new-world expression of fruit and a charming oldworld savouriness. Absolutely delicious!

