

# bizoe

## ESTALET

### SYRAH

#### 2024



#### APPEARANCE

The wine opens with an intriguing dark ruby intensity, edged by a blue-violet rim that brings lift and energy.



#### NOSE

More restrained than immediately expressive, it draws you in slowly.

At its core lies pure black fruit – plum and blackcurrant – carrying a darker, more brooding undertone. With air, its pot-pourri perfume adds elegance, chiselled with white pepper, blue florals, black cherry skin and smoked herbs.



#### PALATE

The palate carries that tandem balance between new-world fruit and old-world sophistication, enhancing both intensity and complexity.

Generous, tangy and mouthfilling, before giving way to a savoury shift of olive brine, tea-cured meat and graphite.

Cool acidity and fine-grained tannins knit the wine tightly, creating a compelling push-pull between richness and restraint, with notes of dried thyme and English leather reinforcing a linear character.



#### FINISH

There is an underlying sense of opulence, but it is held in check by mineral tension, preventing any sweetness from taking hold. A lightly ferrous note carries the finish long and dry, with persistence and poise.



#### CONCLUSION

Fruit-forward yet structured and savoury at the same time, the wine is beautifully resolved – balanced and rewarding.

#### TASTING NOTE

The wine opens with an intriguing dark ruby intensity, edged by a blue-violet rim that brings lift and energy. More restrained than immediately expressive, it draws you in slowly.

At its core lies pure black fruit – plum and blackcurrant – carrying a darker, more brooding undertone. With air, its pot-pourri perfume adds elegance, chiselled with white pepper, blue florals, black cherry skin and smoked herbs.

The palate carries that tandem balance between new-world fruit and old-world sophistication, enhancing both intensity and complexity. Generous, tangy and mouthfilling, before giving way to a savoury shift of olive brine, tea-cured meat and graphite.

Cool acidity and fine-grained tannins knit the wine tightly, creating a compelling push-pull between richness and restraint, with notes of dried thyme and English leather reinforcing a linear character.

There is an underlying sense of opulence, but it is held in check by mineral tension, preventing any sweetness from taking hold. A lightly ferrous note carries the finish long and dry, with persistence and poise.

Fruit-forward yet structured and savoury at the same time, the wine is beautifully resolved – balanced and rewarding.

#### FOOD PAIRINGS



#### DUCK BREAST WITH BLACK FIGS, CRACKED PEPPER & REDUCED PAN JUS

The sweetness and depth of black figs highlight the wine's cherry-kissed fruit, while duck's natural richness and silkiness complement the Syrah's savoury core. Cracked black pepper lifts the spice, and the reduced jus enhances the wine's composed character.



#### SLOW-BRAISED LAMB SHOULDER WITH OLIVES, BAY & THYME

A bright Syrah and a hearty stew go hand in hand, with enough freshness to balance the fat, and olives echoing the wine's briny notes. Bay leaves and thyme mesh with the wine's savoury character, while the pairing ultimately frames the wine's fruit to have the final say.

