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SYRAH



SYRAH

2022

This Syrah comes from one of Austria's oldest Syrah vineyards, planted in 1999 by the grandfather. The vines, deeply rooted in dry loess soils, yield a dense, spicy wine with powerful elegance. Over time, the wine becomes even more refined with bottle age. The grapes come from the south-facing Ried Bühl, one of the warmest sites in the region, as well as from its sub-vineyard, Kirchtal. The soil in Kirchtal is rich in limestone and features extremely deep loess, located right next to our cellar – perfect for producing a wine of exceptional depth and character.

Weindaten

SORTE Syrah	HERKUNFT Niederösterreich	BODEN Dry loess soils
ERNTE Manual selection	AUSBAU 2022	TRINKREIFE 2024-2030
ANALYSE Alc. 13,5% vol., RS 1.0 g/l, TA 5,5 g/l	GEBINDE 0.75 l	VERSCHLUSS Diam
	EMPFOHLENE TRINKTEMPERATUR 14 - 16 °C	

Ernte & Ausbau

The 22-year-old Syrah vines are hand-harvested and gently destemmed before being fermented spontaneously in open vats. The berries remain intact, allowing the fermentation to develop slowly with a natural intracellular fermentation. During the primary fermentation, the mash is punched down twice daily. After 3 to 4 weeks of maceration, the Syrah matures in used barriques – 80% French oak and 20% Ybbstal oak – where fermentation and malolactic conversion continue simultaneously. The wine is aged for two years before being bottled, resulting in a wine with powerful elegance and a beautifully balanced structure.

Jahrgang 2022

2022 was a vintage marked by favorable growing conditions. The year began with typical winter moisture and a variable spring, which resulted in a slightly delayed but ultimately standard harvest period. The dry summer was balanced by timely rains just before harvest, which helped maintain acidity in the grapes. Yields were moderate, but the wines of 2022 display finesse, structure, and excellent ageing potential – a vintage that offers both immediate enjoyment and long-term cellaring value.



ZUM WEBSHOP