



Acquired in 2017, the 207-hectare Quinta da Fonte Souto in the Alto Alentejo was the Symington family's first vineyard outside the Douro. Located at an altitude of 500m, Fonte Souto wines are marked by freshness and elegance, as well structure and complexity from mature, low-yielding vines.

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QUINTA DA FONTE SOUTO SYRAH 2021

THE YEAR

We had a long harvest, starting on August 17th and ending on October 8th. First to be picked was Verdelho, closely followed by Aragonez. The Arinto was harvested in stages from the end of August, to produce wines with differing profiles. During early September, we picked a second batch of Aragonez and started picking Alfrocheiro. A cool July provided excellent levels of acidity in the white grapes, delivering fresh, expressive aromatics. From mid-August, rising temperatures provoked a rapid advance in maturations, pointing to an early vintage. That wasn't to be, though, as lower temperatures and rain returned at the end of the month, slowing maturations, and prompting us to pause the vintage, which only picked up again from September 16th — for the remaining reds: Alicante Bouschet, Syrah, Touriga Nacional and Trincadeira. This is a year of elegance, with the acidity and aromatic exuberance expected from a cooler year, combining with very fine textures and balance.

WINEMAKING

The hand-picked grapes are placed in small, shallow boxes and taken to the on-site winery. Manual sorting is followed by destemming and gentle crushing after which grapes are transferred to the fermentation vats. Fermentations are individually monitored, and the temperature and macerations are adjusted to maximise the potential of each fermenting batch. A period of post fermentation maceration follows to encourage the extraction of some tannin from the pips to complement those extracted from the grape skins. This adds structure and longevity to the wines.

TASTING NOTES

Deep coloured, holding on to its youth. On the nose there is a gradual reveal of conifer, aromatic herbs, as well as clover and cardamom scents followed by tightly knit blackcurrant and a touch of liquorice. The gamey palate is deep and brooding with swells of black tea, dark chocolate and damson. Peppery, grainy tannins underpin the unflinching structure. A little guarded, but with undoubted cellaring potential; will repay keeping for another four to five years.

WINEMAKER

Charles Symington, Pedro Correia and José Daniel Soares

PROVENANCE

Quinta da Fonte Souto, Portalegre

GRAPE VARIETIES

100% Syrah

MATURATION METHOD

12 months in second year 400L French oak barrels

INFORMATION

Alcohol: 14.5 %
Acidity: 5.2 g/l (tartaric acid)
Volatile Acidity: 0.51 g/l (acetic acid)
pH: 3.64
Residual Sugar: 0.6 g/l
Allergens: Contains sulphites
Vegan: Yes
Vegetarian: Yes