

AZAMOR Syrah 2021 – Technical Sheet

The Chapoutier clone grapes planted in our vineyard are small, of outstanding complexity, and are absolutely divine.

Tasting Notes

AZAMOR Syrah 2021 is wine made with 100% from our vineyard block of Syrah - Chapoutier clone. It is a beautiful red fruit colour with very vivid fruity aromas. Very elegant, complex, a wonderful structure, balance and persistence. It is simply delicious.



The Growing Season and Harvest

2021 had a wonderful and consistent rainfall during the growing season, between January and April and no rainfall until November. There was sufficient water available for trans-evaporation needs until the harvest took place in August. The summer temperatures were between 34-38C and the quality of grapes excellent.

Harvest started on the 23rd of August and finished on the 14th September. It was an excellent vintage for Azamor.

Vinification

Fermentation

The Syrah grape variety was fermented in separate stainless steel 10 tonne tanks for up to 10 days at temperatures between 22°C to 24°C. Given the small harvest it was possible to soak the skins before fermentation started. It was then pressed and before going through malolactic fermentation.

Aging

The Syrah 2021 was aged for 12 months in our cellars, 25% in new & second year French and American oak Barrels. The remainder was aged in stainless steel tanks. The wine was blended 6 months before bottling in late November 2023, and the wine released in January 2024.

Percentage of Varieties

100% Syrah

Technical Data

14.0% Alcohol
5,3g/l Total Acidity
3.55 pH

Winery Address

AZAMOR Wines,
Herdade do Zambujal,
7160-132 Vila Viçosa,
Portugal



AZAMOR Petit Verdot 2021 – “Fact Sheet”

The 2021 release marks the ninth vintage of Azamor’s Petit Verdot. In its traditional home in France, Petit Verdot is the least known of the Bordeaux varieties, where it traditionally makes up to 5% of blends. At Azamor the vineyard site was hand selected to ensure maximum fruit maturity and balance, of this late ripening variety.

Tasting Notes

AZAMOR Petit Verdot 2021 is wine made with 100% Petit Verdot fruit. With a wonderfully vibrant colour, our Petit Verdot 2021 is an elegant red wine with a beautifully delicate fruit aroma, soft fresh fruit flavours and a classic French oak barrel lift. The wine has an excellent length and finishes with soft ripe tannins.

Pairs beautifully with steak, game and even our traditional egg deserts.

The Growing Season and Harvest

2021 had wonderful consistent rainfall during the growing season, between January and April and then little rain until November. There was sufficient water available to water until the harvest took place in August. The temperatures were consistent between 34-38C and the quality of the grapes was excellent.

Harvest started on the 23rd August and finished on the 14th September.

Vinification

Fermentation

The Petit Verdot grapes were fermented for 9 days in stainless steel tanks. The process started slowly at 21°C and gradually increased to 24°C before finishing. Pressing took place before malolactic fermentation. After finishing both fermentations the wine was taken off the fine lees and the wine and put in barrel and tanks.

Aging

The Petit Verdot wine was aged for 12 months in our cellars, 25% in new & second year French Saury Barrels. The remainder was aged in stainless steel tanks. The wine was blended six months before being bottled in November 2023.

Percentage of Varieties

100% Petit Verdot

Technical Data

14.0% Alcohol
4.8g/l Total Acidity
3.74 pH

Winery Address

AZAMOR Wines,
Herdade do Zambujal,
7160-132 Vila Viçosa,
Portugal

