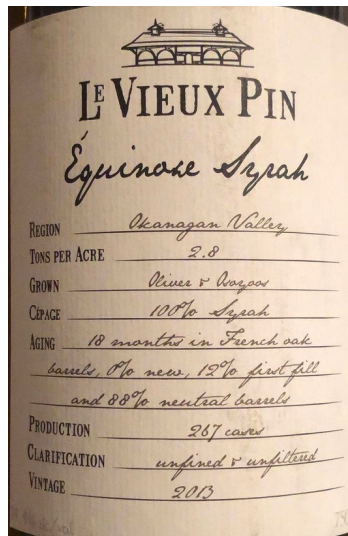


# Stefan Metzner

## Seminare & Beratung

Sommelier

Weinakademiker – WSET Diploma



2013 Le Vieux Pin – Equinox Syrah

tasted Munich, Sept. 2021

Tasting note for my Clubouse Room: 7 questions to the wine

This wine is clear and shows a very deep ruby core with a garnet rim

It shows intense, complex aromas with a very good balance between primary and secondary aromas and some developing tertiary notes

Primary: spices, black pepper and clove, complex black fruit notes (bramble, black plums etc.) and a lifted eucalyptus / mint note

Secondary: well integrated vanilla, toast, cedar wood

Tertiary: roasted coffee beans, dried fruit (fig, plum), leather, meat

On the palate:

Sweetness dry

Acidity medium, integrated backbone acidity

ABV 14,5 % ABV slightly warming

Tannins high, dense and robust with a good level of polymerisation and moderate astringency

Body full body with high extract

Flavour intensity medium intense and complex

Flavour characteristics same as in the nose

The finish is very long and lingering, again showing the complexity in aromas as well as the great integration of all structural components

This wine is of excellent quality.

The wine is at the beginning of its drinking window. The high level of development in the glass and high mid palate weight in combination with the full body and dense tannin structure will allow this wine to further ripen for up to a decade.

This wine is densely structured, very complex, showing a northern Rhône structure as well as a sort of McLaren Vale aroma profile. It seems very relaxed with minimal cellar manipulation and full confidence in the quality of the fruit.

**Stefan Metzner**

**Seminare & Beratung**

Master of Wine, Castle Burg and Medel Son "Syrah" in Set. 2021

Sommelier

Weinakademiker – WSET Diploma

**WSET**  
**CERTIFIED**  
**EDUCATOR**

