

A. GERE SYRAH

2021

Country
Hungary

Region
Villányi

Varietal
Syrah

Winemaker
Andrea Gere

Alcohol Content
14%

Total Sulfur
No data

Residual Sugar
1.3 g/l

Acidity
5.4

HISTORY

For 7 generations, A. Gere has passed traditions down, each concentrating and celebrating their Hungarian heritage and collaborating with renowned Austrian vigneron Franz Weninger to further elevate the wines and express the maximum potential of the terroir.



In 2025, Andrea Gere was nominated and appointed the president of the Pannon Wine Makers Guild, a group of Hungary's most prestigious family-owned wineries. In her acceptance speech, "We stand on solid ground. The founders of the Guild established a set of values that will always serve as our starting point. Everything we do is based on tradition, our heritage and respect for nature. Our task is to add to this our own generation, the new perspective and flexibility that we need to apply in our changing world in order to carry on the message of our founders and parents about wine, grapes and the land".

VINIFICATION and MATURATION

Hand harvested and sent through pneumatic press. Fermentation in stainless steel, malolactic fermentation in wooden cask. Aged in second fill small Hungarian oak barrels for 16 months. Indigenous yeasts.

VINEYARD



Konkoly vineyard at 250m and nestled against the forest line. The vines were first planted by Atila at Andrea's request. Soils are rich in limestone and loess. 17-20 year old vines.

TASTING NOTES



The nose displays forest fruit, strawberries, black pepper and oak spice. On the palate, black currants, black cherries accompanied by discreet black pepper notes. Soft tannins and gentle acidity complement the rich fruit.



FOOD PAIRING

Pan seared duck, braised lamb, pheasant, BBQ ribs, smoked sausages, and herb encrusted protein dishes.

PRESS