

# SYRAH

ORIGIN: Rhone Valley, France

USE: Color, mouthfeel



**CLUSTERS:** medium; long cylindrical, loose to well-filled; very long peduncles causing the clusters to hang free from the canes.

**BERRIES:** small to medium; oval; blue-black; tend to shrivel when ripe.

**MISC:** AKA Sirah, Syra, Schiras, Sirac, Syrac, and Petit Syras are used in France. It is called Shiraz in Australia and South Africa.



**LEAVES:** medium; mostly 3- to 5-lobed with reduced inferior lateralsinuses; U- to lyre-shaped petiolar sinus; short, sharp teeth; leaf surface occasionally bullate and puckered near petiole junction; tufted hair on lower leaf surface.

**SHOOT TIPS:** felty with rose margin; young leaves yellowish with bronze highlights.

**GROWTH:** a very vigorous variety with a spreading growth habit and a tendency to produce long, trailing shoots.



*“Historically interplanted with petite sirah, Syrah performs much like its progeny at Lytton Springs. Syrah can also be co-fermented with its half sibling, Viognier, as is common in the Rhone and some producers in California.”*