



Kir-Yianni Diaporos 2018



“ The 2018 Diaporos is all Xinomavro but for 13% Syrah. It was aged for 18 months in 50% new French oak and comes in at 15.3% alcohol. Big and ripe, this seems to stray far from anything resembling classic Xinomavro. Of course, it also has Syrah in it, for one thing, which gives it that certain something on the finish that makes a taster go "what's that, a flaw?" Sometimes, when I read a tasting note in opposition to this wine, it seems that some are forgetting about the Syrah and expecting a more classic Xinomavro profile. This is what it is. Eventually, your palate acclimates, and this brand has been pretty fine. This vintage, while relatively accessible, lacks nuance right now, and it is not entirely clear it will develop as well as some. It is still very good and not likely to disappoint, but I'd like a bit more evidence on how it might develop. You can drink this now, but that will not be in your best interest, as the wine will not be showing all that it has.

Although the "Block 5" is not on the label anymore, this is still sourced from "the heart of Block 5" of Kir-Yianni's vineyard, says the winery. The winery notes that "the Kir-Yianni Estate in Yiannakohori is a miniature of Naoussa's wine-growing zone and has therefore been divided into 42 blocks, each of which has its own specific features (relief, terrain, variety) and receives its own unique viticulture care. Xinomavro from block #5 of 3.7 acres located on the lake is the best parcel of the vineyard due to its inclination (15%) and orientation (southeast) and is used exclusively for the production of Diaporos, the flagship of Kir-Yianni."

- Mark Squires, June 2022



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