

FOOD&WINE

The 42 Best Syrahs to Buy Right Now

Our favorite Syrahs from familiar regions in California and Australia and less-expected locales in Idaho and beyond.

By [Brian Freedman](#) | June 11, 2021

Syrah has the potential to be grown and crafted in as wide a range of styles as any grape variety in the world. From fruit-forward and exuberant to practically dripping with bacon fat and tapenade, to bottlings that are lifted to the vinous stratosphere with the spicy, occasionally floral perfume of fresh-cracked peppercorns, Syrah (or Shiraz) is a grape that rewards exploration.

Which is why tasting for this piece was so deeply rewarding: Over the course of several dozen wines, it became abundantly clear that producers all over the world are crafting absolutely delicious Syrah and Syrah-based blends in a huge range of styles.

Still, for all that breadth, there is a remarkable thread that runs through the best of them, a savoriness that slices through the fruit, and a balance between the two that lends both tension and complexity.

Below are 42 Syrahs from all over the world, listed alphabetically, that exemplify what makes the variety so exciting. I chose not to include blends that incorporate less than 75% Syrah, which means that I had to leave out some excellent example from around the world, particularly the Southern France and the [Rhône Valley](#). The 2017 Gérard Bertrand Château La Sauvageonne and the 2017 Vidal-Fleury Ventoux are both delicious, for example, but are only 60% Syrah, so I didn't include them in this roundup.

From familiar places in [California](#) and Australia to less-expected locates in Idaho and beyond, here are highly pleasurable Syrahs worth looking for.

2017 Keller Estate "Rôtie" Petaluma Gap, Sonoma County (\$60)

Black and red raspberries and bruised strawberries sizzle with cracked peppercorns, flowers, and smoky citrus, and tee up a plush-textured palate in which those fruit and spice notes are in exceptional harmony. The finish leans more savory and adds a subtle suggestion of tapenade to the mix, making this uniquely well-suited to dry-rubbed ribs done on the smoker. Syrah co-fermented with 7% Viognier, hence the reference in the name to the Northern Rhône's Côte-Rôtie.

