

# 2021 Syrah

A modern, elegant, cool climate style crafted from our premier parcels of southern Margaret River Syrah (Shiraz). Wild fermented, with a portion of whole bunch fermentation and carbonic maceration, this aromatic, fineboned Syrah is luscious, spicy and beautifully complex, representing the future of our favourite 'alternative' Margaret River red varietal.

## APPEARANCE

Transparent bright ruby with a purple tinge.

## NOSE

Lifted aniseed, white pepper, cacao, clove and pine sawdust sit on bright fragrant raspberry, cranberry and Japanese sour plum.

## PALATE

Beautifully silky entrance, with chalkiness on the finish leaving a dry and immensely fragrant perfume lingering. Raspberry and cranberry juice with a red peppercorn spice and a hint of red liquorice remain.

## WINEMAKER COMMENTS

Over the last few years we have been increasing the portions of our more southern, spicy parcels of fruit, as well as the percentage of carbonic maceration and whole bunch fermentation due to the vibrancy, complexity and drinkability these techniques bring to the final wine. A portion of the fruit was carefully tipped into an oak vat as whole bunches. The vat was closed up, filled with CO<sub>2</sub> and left untouched for 7 days, causing an enzymatic fermentation in the uncrushed berry. The fruit was then foot stomped and allowed to start wild fermentation. The balance of the fruit was wild fermented as whole berries in stainless steel fermenters with open lid and oxidative handling, and only the wild yeast was allowed to ferment. The fermented small batches were pressed to only older French oak barriques and older oak vats for only 11 months to ensure the wine retains its elegant fine fruit perfumes. The 2021 vintage is elegant and fresh from a cool season.

## VINTAGE DESCRIPTION

A year of peculiar weather challenges due to the La Niña season, where our commitment to organic viticulture was vital to the successful growth of quality, balanced fruit. A cool and wet spring prompted the need for an intense leaf plucking program to mitigate disease risk. December and January luckily were very warm and dry, then canopy management was a priority throughout February and March to combat unusually warm and moist conditions. A rainfall event in early February provided a timely drink for the red varietals, followed by warm weather which was ideal for the Chardonnay to achieve ripeness. A second rainfall incident in early March was followed by sunny and breezy conditions to dry off the fruit for healthy ripening. With our judicious canopy management and a crop of naturally resilient grapes, we are pleased to say that fantastic quality fruit was ripened and harvested with little-to-no disease in our vineyards.



## VARIETIES

100% Syrah (Shiraz)

## HARVESTED

Late March 2021

## PRESSING

58% Basket press, 42% Air bag press

## FERMENTATION

100% wild yeast  
66% destemmed whole berries, wild fermented  
34% whole bunch fermented, with 21% undergoing carbonic maceration prior

## FERMENTATION VESSEL

58% Open top fermentation,  
42% Stainless steel static fermentation

## TIME ON SKINS

15 days average

## MATURATION

73% French oak barrique, 1-6 years old,  
27% 1000L oak vat,  
11 months

## BOTTLED July 2022

TA 6.4g/L PH 3.53

RESIDUAL SUGAR 0.65g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

CELLARING 5 years (fresh), 5+ years to reveal beautiful aged complexities