

# SYRAH IV



A result of trials with wild fermentation and whole bunch carbonic maceration to reinvigorate our Shiraz style. This wine is made with 100% whole bunch Carbonic Maceration and finished with wild yeast fermentation in a small oak vat, plus 11 months maturation in old French oak. Unfined and unfiltered, we've bottled off only a few cases of this wine under the Black Market range. The balance of this trial lies within the Vasse Felix Shiraz.

## TASTING NOTES

**APPEARANCE** Bright deep purple garnet.

**NOSE** Very powerful perfume of dark cherry, blueberry pie, aniseed and liquorice. An almost lolly shop like perfume with a deep and complex pepper spice, coupled with a violet and lily flower fragrance.

**PALATE** Beautiful depth and a fleshy body; despite a luscious mouthfeel, the finish is dry and fine with lingering flavours of blueberry muffins, violets and a lovely, tangy liquorice bite.

## WINEMAKER COMMENTS

Fruit was carefully tipped into an oak vat as whole bunches. The vat was closed up and filled with CO2 and left untouched for 8 days, causing an enzymatic fermentation in the berry. The fruit was then stomped by foot and allowed to start wild fermentation with the yeast consuming the remainder of sugar and converting to alcohol. Following completion of ferment, the wine was drained and basket pressed from bunches, then stored in older French barriques. The wine was carefully racked and bottled after 8 months.

## VINTAGE DESCRIPTION

Similar to the previous season, the 2018 vintage experienced cooler than average conditions. Spring and early Summer delivered intermittent cool then moderate weeks before a run of below average temperatures in January and February. Late January rain led to a fear of disease, however a beautiful period of ripening followed with ample sunshine and strong daily sea breezes preserving vibrant fruit flavours and acidity. Our white varieties ripened with ideal sugar levels and high malic acid content for the third year running, resulting in a desire to allow some natural malolactic ferment in our Chardonnays. Meanwhile, the reds ripened slowly and gently through a dry Autumn ensuring fully developed tannins and a slightly riper and fleshier fruit profile to 2017.

**VARIETIES** 100% Shiraz

**HARVESTED** Early March 2018

### FERMENTATION

100% wild yeast

Carbonic maceration for 8 days, followed by whole bunch fermentation for 7 days.

### FERMENTATION VESSEL

French Oak Vat

### TIME ON SKINS

15 days

### PRESSING

Basket Press

### MATURATION

French Oak Barrique

100% 2-4 year old

8 months

### FINING

None

**BOTTLED** Nov 2018

**TA** 5.5g/L **PH** 3.75

**RESIDUAL SUGAR** 0.44g/L

**ALCOHOL** 14.1%

**VEGAN FRIENDLY** Yes

**CELLARING** Now until 2020