

# SYRAH V



A result of trials with wild fermentation and whole bunch carbonic maceration to reinvigorate our Shiraz style. The exclusive use of older French Oak during maturation has allowed this delicate fruit to shine, bringing brightness and energy to the wine. Unfined and unfiltered, we've bottled off only a few cases of this wine under the Black Label range. The balance of this trial lies within the Vasse Felix Shiraz.

## TASTING NOTES

**APPEARANCE** Bright deep purple garnet.

**NOSE** The fragrance bursts with pretty notes of blueberry, raspberry and black cherry, powerfully backed by aromas of Christmas spice, fresh green forest, liquorice and black tea.

**PALATE** A deceptively soft opening with bright, deep and sweet flavours of raspberry and anise. Tangy and tight mineral notes grab the palate before a satisfying cranberry tannin finish.

## 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 foot-stomped to allow the wild yeast to finish the fermentation. Following completion of fermentation, the wine was drained and basket pressed, then stored in older French barriques. The wine was carefully racked and bottled after 7 months.

## VINTAGE DESCRIPTION

A cool, high-humidity start to vintage meant we benefited greatly from precise canopy management to mitigate disease pressure and optimise sun exposure for the fruit. The success of this program enabled us to harvest ripe, clean fruit with slightly lower alcohol and great natural acidity. Mild conditions allowed for extended ripening, creating beautiful aromatics and fine ripe tannins in our reds. Marri Blossom was non-existent throughout the region in 2019, resulting in the largest netting program ever seen at Vasse Felix to protect the fruit from bird damage. Overall, a labour-intensive vintage that resulted in beautiful quality fruit.

## VARIETIES

100% Shiraz

## HARVESTED

March 2019

## 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 Barriques

100% 2-4 year old

7 months

## BOTTLED

October 2019

TA 5.8g/L PH 3.64

RESIDUAL SUGAR 0.33g/L

ALCOHOL 13.0%

VEGAN FRIENDLY Yes

CELLARING Now until 2021