

2020 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, fine-boned Syrah is luscious, spicy and beautifully complex, representing the future of our favourite 'alternative' Margaret River red varietal.

TASTING NOTES

APPEARANCE Deep purple with blue/black tinge.

NOSE An enticing perfume of deep wild forest berry background is complemented by a beautiful lifted spice reminiscent of frankincense. Hints of rooibos tea and floral lavender notes mingle with savoury hot stone and dry earth aromas.

PALATE An electric entrance with vibrant fruit and spice. A serious Syrah with incredible flesh and bone and stinky mineral core, encased in a dusty tannin coat. The fresh yet dry palate texture carries to a lengthy finish with lingering violet and lavender perfumes.

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 CO₂ 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, after carefully destemming the fruit. The small batches were then pressed to only older French oak barriques and oak vats for 11 months to ensure the wine retained its elegant, fine fruit perfumes. This 2020 release is deep, ripe and strong. Though the fruit is of cool climate character, the warm and dry vintage contributed beautiful fruit intensity and strength of structure.

VINTAGE DESCRIPTION

2020 was a warm vintage with low yields resulting in good quality. Spring development was early followed by a warm start to summer and continuing into fine sunny, dry conditions throughout the summer months. This, combined with lower yields, brought an early start to harvest. Happily, we experienced minimal bird pressure due to the timely arrival of Marri Blossom and there was no disease pressure. Following the completion of white harvest, a rainfall event in late February provided a timely drink for the reds. Bird pressure increased resulting in the netting of our red varietals. The faster ripening period combined with lower yields led to incredible concentration in our red varietals, with substantial tannins and rich fruit flavour.

VARIETIES

100% Syrah (Shiraz)

HARVESTED

March 2020

FERMENTATION

100% wild yeast

67% destemmed, whole berry
20% carbonic maceration, followed by whole bunch fermentation

13% whole bunch fermentation

FERMENTATION VESSEL

67% Stainless Steel Static Fermentation

33% Open Top Ferment

TIME ON SKINS

16 days average

PRESSING

67% Air Bag Press

33% Basket Press

MATURATION

French Oak Barrique

73% 1-6 year old

27% Oak Vat

11 months

BOTTLED June 2021

TA 6.0g/L **PH** 3.63

RESIDUAL SUGAR 0.48g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

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