

2022 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

Bright deep maroon with a purple tinge.

NOSE

Fresh bright raspberry fruit with wet forest floor and a few fresh mushrooms rising. Some cherry wood with a hint of hickory and fresh peat.

PALATE

Luscious entry with good polish building to a firm but fine dry finish. Lovely raspberry coulis with a few raspberry pip flavours linger on a fine, fresh, stemmy, mineral finish.

WINEMAKER COMMENTS

Our more southern spicy parcels of fruit and the percentage of carbonic maceration and whole bunch fermentation create our vibrant, complex and refreshingly drinkable Syrah style. A portion of the fruit was carefully tipped into oak vats as whole bunches. The vats were closed and filled with CO2 without a berry being touched for 7-9 days, causing an enzymatic fermentation in the uncrushed berry. The fruit was then foot stomped and allowed to complete fermentation with wild yeast. The balance of the fruit was fermented as whole berries without stems 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 for 12 months to ensure the wine retains its elegant fine fruit perfumes. The 2022 vintage is elegant and fresh but deep ripe power underlying in a moderate season.

VINTAGE DESCRIPTION

A cool, winter-like spring saw vine growth delayed in development. Rainfall in October was significant. A dry and warm summer, with sustained warmth day and night through December, January and February, possibly influenced by another La Niña season, saw a rapid ripening period for all white varieties, with all vineyards harvested in little over a month. Fruit quality was excellent with surprising delicacy and elegance. A low yielding vintage, primarily due to spring conditions over the past two years. Warm and rapid veraison for reds in early February was ideal and saw the Syrah start to come off reasonably early and the Cabernet's desirable ripe flavours pronounce themselves quickly. Vine health remains fantastic, with fruit quality high and flavours concentrated.

VARIETIES

100% Syrah (Shiraz)

HARVESTED

11th March 2022 – 29th March 2022

PRESSING

59% Basket press, 41% Air bag press

FERMENTATION

100% wild yeast
65% destemmed whole berries, wild fermented
35% whole bunch fermented, with 26% undergoing carbonic maceration prior

FERMENTATION VESSEL

59% Open top fermentation,
41% Stainless steel static fermentation

TIME ON SKINS

14 days average

MATURATION

1000L oak vat and French oak barrique,
100% 2-6 years old,
12 months

BOTTLED July 2023

TA 6.2g/L PH 3.56

RESIDUAL SUGAR 0.45g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

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