

2023 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, medium depth, deep ruby.

NOSE

Spice, fruit, and savoury notes create an enticing profile, with raspberry, turmeric, matcha tea, saffron, and seared venison intertwining with a subtly reductive, smoky forest floor nuance.

PALATE

Super soft, yet tangy and spicy, with a medium body, fine tannins and an elegant, light, dry finish. Flavours of subtle gamey meat, tarragon, and wet granite complete the profile.

WINEMAKER COMMENTS

Our southern parcels of spicy fruit, combined with carbonic maceration and whole bunch fermentation, define our vibrant, complex, and refreshingly drinkable Syrah style. A portion of the fruit was carefully placed 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 remaining fruit was fermented as whole berries without stems in open-lid stainless steel fermenters, with oxidative handling and fermentation driven solely by wild yeast. Once fermentation was complete, the small batches were gently pressed into older French oak barriques, where they matured for 12 months to preserve the wine's elegant and fine fruit perfumes. The 2023 vintage is elegant and fresh, with a deep, ripe power underlying the moderate season's character.

VINTAGE DESCRIPTION

A cool dry spring delayed vine development by 2-3 weeks, allowing time to open canopies which paid off come veraison. December, January and February brought consistent dry and warm conditions which saw vine development catch up nicely. Yields and bunch weights were a highlight, with fruit displaying beautiful balance. Ideal mild conditions allowed Chardonnay to develop bright acidity and sound flavour ripeness. March brought three small rain incidents, the most significant of which occurred post white harvest. Cool evenings and moderate daytime temperatures with afternoon sea breezes were ideal for gentle, consistent tannin ripening in our reds which maintained dense flavour. Low Marri Blossom presence resulted in the largest netting program since 2019, with bird pressure at a high during harvest. Overall, vineyard plots have shown excellent balance with more fruit and canopy, reflecting vine health and minimal heat stress from a milder season.

VARIETIES

100% Syrah (Shiraz)

HARVESTED

24th March – 18th April 2023

PRESSING

39% Basket press, 61% Air bag press

FERMENTATION

100% wild yeast
61% destemmed whole berries, wild fermented
39% whole bunch fermented, with 29% undergoing carbonic maceration prior to whole bunch fermentation

FERMENTATION VESSEL

39% Open top fermentation,
61% Stainless steel static fermentation

TIME ON SKINS

16 days average

MATURATION

French oak barriques,
100% 2-6 years old,
11 months

BOTTLED July 2024

TA 6.0g/L **PH** 3.60

RESIDUAL SUGAR 0.3g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

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