



**Sami-Odi**

2023

# 'HOFFMANN-DALLWITZ'

*Syrah | Barossa Valley - Australia*



## Stats

**Grapes:** 100% Syrah  
**Vineyard:** Hoffmann-Dallwitz Vineyard  
**Vine Age:** 96-135-years-old  
**Soil Type:** Ironstone and red clay-loam over deep red clay  
**Viticulture:** Practicing biodynamic  
**Fermentation:** Native – stainless-steel (100% whole-cluster)  
**Skin Contact:** 18-27 days  
**Aging:** 18-19 months in 228L Burgundy pièces (25% new)  
**Alcohol:** 14.4%  
**pH:** 3.95  
**Total Acidity:** 4 g/L  
**Total SO2:** 50 ppm  
**Total Production:** 444 cases

## Reviews

James Suckling | 98 points

## About

Fraser's 'simple yet attentive' farming philosophy remains unchanged since his first vintage, but he begins to learn more about the subtleties of Adrian Hoffmann's vineyard. Fraser picks some parcels of the biodynamically farmed vineyard early for acidity and drive and a few picked much later providing that definitive Barossa richness. He remains prudent in the vineyard with labor intensive farming and is vigilant not just during the growing season but during the 'regrowth' season with all pruning cuts are made amid descending lunar cycles, producing healthy canes, balanced clusters and small berries with resilient skins in the summer. All of this work results in the harvest of healthy fruit early in the season that requires no additions or adjustments and little intervention. The fruit for the 2023 vintage comes from two blocks, DW-OLD (planted between 1888-1912) and ER-27 (planted 1927), whose yields ranged from 44-55 hectoliters per hectare.

The grapes were hand-harvested and hand-sorted back at the winery. The carefully selected whole-clusters were placed into closed stainless-steel fermenters where they fermented carbonically without any additions. After 18-27 days on skins, Fraser gently stomped on the ferment daily for two weeks.

## Tasting Note

Vivid garnet in the glass, with layered spice and dark fruit. Light on its feet despite the depth, from vines up to 136 years old. Finishes long and haunting. Vivid garnet in the glass, this wine opens with a swirl of dark fruit and layered spice. Despite its depth, it floats with surprising delicacy—elegant and lifted. Sourced from vines up to 136 years old, it carries an almost mystical energy. The finish is long, intricate, and unforgettable.

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