

Sami-Odi

2024

'HOFFMANN-DALLWITZ'

Syrah | Barossa Valley - Australia

BIODYNAMIC NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Syrah
Vineyard: Hoffmann-Dallwitz Vineyard
Vine Age: 97-136-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: 14.8%
pH: 3.9
Total Acidity: 4.1 g/L
Total SO2: 55 ppm
Total Production: 414 cases

Reviews

James Suckling | 99 points

About

Hoffmann-Dallwitz, named after the legendary Barossa Valley vineyard farmed with Adrian Hoffmann, is Fraser McKinley's flagship vintage Syrah. It is a composition of his purist, most individual and prized casks from the delightful 2024 growing season. This wine is laced together from the two oldest plots within the Hoffmann families sunkissed Ebenezer earths. The majority of the vines were planted on their own roots in 1927 (ER-27 plot, 0.58 ha), with the oldest vines having been planted between 1888 & 1912 (DW-OLD plot, 0.775 ha). Fraser's 'simple yet attentive' farming philosophy remains unchanged since his first vintage, but each year he learns more about the subtleties of Adrian Hoffmann's vineyard. He 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 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 adjustments and little intervention. Yields in 2024 ranged from 27-41 hectolitres 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

Bright garnet in the glass, this wine layers dark fruit and subtle spice with an unexpected sense of lift, drawn from vines over 135 years of age. Plush, ripe fruit is shaped by a refined, supple structure.