



Worlds Apart

2022

'SPRINGTON'

Syrah | *Eden Valley - Australia*



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Syrah

Vineyard: Pendee Farm (Springton)

Vine Age: 83-years-old

Soil Type: Sandy loam and quartz

Viticulture: Sustainable – practicing organic - dry-farmed

Fermentation: Native yeast – open-top plastic fermenters (100% whole-cluster)

Skin Contact: 14 days

Aging: 8 months in French oak (25% new)

Alcohol: 12%

pH: 3.57

Total Acidity: 5.8 g/L

Total SO₂: 39 ppm

Total Production: 100 cases

About

Springton is a historic town in the southernmost town in the Eden Valley wine region, at the northern end of the Adelaide Hills. This small parcel of dry grown, ancient vine Syrah was planted during WW2 and is lovingly and carefully tended to by Chris Alderton who also makes some of the best prosciutto and salami you'll eat. The wines are made in the traditional style of the great South Australian Hermitages of the 1960s and 70s – that is to say this is a serious wine, with gripping flavors on an elegant frame.

The grapes are brought into the cellar and are whole bunch fermented in an open-top tank. The wine soaks with the skins for two weeks before a gentle pressing. From there the wine spends 9 months in mostly neutral oak (25% new) before bottling with a small sulfur addition. No fining or filtering.

Tasting Note

Spice and structure elevate the rich red and blue fruit notes. A plate of charcuterie beckons on the palate, with supporting roles of white pepper and black plum. This wine is rich, almost inky, but with a slender, elegant body. The finish is fresh and layered.