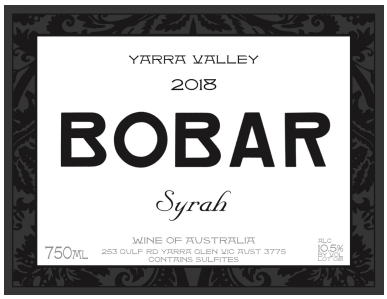

2018

SYRAH

Yarra Valley - Australia

NATURAL ORGANIC ZERO/ZERO

Stats

Grapes: 100% Syrah
Vineyard: Yarraland Vineyard - Chirnside Park
Vine Age: 19-years-old
Soil Type: Grey loam over deep clay
Viticulture: Practicing Organic
Fermentation: Native in stainless steel – 100% carbonic whole-cluster
Skin Contact: 14 days
Aging: 5 months in stainless steel tank
pH: 3.67
Total Acidity: 6.4 g/L
Total SO2: 25 ppm
Total Production: 115 cases

About

The Syrah hails from a northeast facing hill just southeast of the Bobar Vineyard and south of Yarra Glen. It is aptly named the Yarraland Vineyard, which really sums the site up so much as it is the epitome of Yarra. It is remote, wide, and has the classic Yarra duplex soils of grey loam over clay. The 2018 season started with a warm and wet spring encouraging abundant growth and fantastic fruit set. The season dried out during December and a mild and dry summer followed, allowing the vines to develop their crop comfortably, slowly and thoroughly. The 2018 Syrah has a great intensity of flavor with poise and balance, despite the low alcohol.

The fruit was hand harvested and left fully intact. The whole bunches were sealed and left in tank for 14 days of carbonic maceration before being pressed to stainless steel for the completion of primary fermentation with malolactic ticking along at the same time. ferments and 5 months maturation. It was racked in late Winter prior to bottling in August 2018 without any additions and with nothing taken away from it either.

Tasting Note

Limpid red and fragrant nose; peony rose, cranberry, mulberry and bouquet garni with threads of licorice and green peppercorns. Light to medium bodied in the mouth, a subtle brush of tannin with a cleansing acidity and gentle spritz that give form and length.