



Joshua Cooper

2017

'THE SPRINGS'

Syrah | Heathcote - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Syrah

Vineyard: Merindoc Vineyard - The Springs Block

Vine Age: 21-years-old

Soil Type: Ironstone riddled granitic loam over hardened granite

Viticulture: Certified Organic

Fermentation: Native – 100% whole-cluster in an open top old French oak vat

Skin Contact: 4 weeks

Aging: 14 months in seasoned 500L Lauren French demi-muid followed by 4 months in stainless-steel

Total SO₂: 28 ppm

Total Production: 180 cases

Reviews

James Suckling | 93 points

Vinous | 93 points

About

The Springs block is located on the historic Merindoc property. Now home to some small vineyard parcels the land was previously used solely for grazing, with sheep roaming the rolling hills amongst magnificent granite boulders and outcrops. The vineyard is situated just outside the township of Tooborac, at the Southern end of the Heathcote region at around 1,200 feet altitude, the Macedon Ranges GI begins just a few miles South. This site, planted by the Shelmerdine family in 1995, is in many ways the 'anti-Heathcote' with cooler Southerly location and granite and ironstone soils (opposed to pre-Cambrian limestone) ideal for production of fine, bright and aromatic Syrah.

Once hand harvested, and sorted in the vineyard, the whole-clusters are transferred fully intact to a single wooden open vat for fermentation. Foot treading is carried out occasionally and pressing occurs after around a month on skins. The wine is then racked to old French demi-muid for aging. After 14 months the wine was racked to stainless-steel for further aging on the fine lees along with a small addition of sulfur. After four months the wine was bottled without fining or filtration.

Tasting Note

Fragrant red fruit aromas littered with clove, smoky cedar, dried herbs and spice flowing out of the glass, darker fruits emerge slowly. Light in body but not in intensity; it is elegant and fresh.