



Konpira Maru

2020

'GYMKATA'

Syrah | Victoria - Australia



NATURAL



VEGAN

Stats

Grapes: 100% Syrah

Vineyard: Quarry Ridge Vineyard

Vine Age: 30-years-old

Soil Type: Volcanic granite over grey loam

Viticulture: Sustainable

Fermentation: Native – 100% whole-berry (primarily hand crushed throughout fermentation)

Skin Contact: 4 weeks

Aging: 8 months in stainless-steel

Alcohol: 10.3%

pH: 3.66

Total Acidity: 5.6 g/L

Total SO2: 46 ppm

Total Production: 315 cases

Reviews

Wine Enthusiast | 90 points

Vinous | 93 points

About

If you haven't seen the 1985 'film' Gymkata, do yourself a favor and don't. The production quality is rudimentary, the premise is unconvincing, and the setting doesn't really fit...Parmistan? It sounds a bit like this Syrah from the Konpira Maru duo...though the finished product is significantly better than this wannabe-cult film. The fruit comes from the Quarry Ridge Vineyard, Kilmore, Victoria. This is one of the coldest vineyards in the country and generally offers Syrah a nine-month hangtime to phenolically evolve into something so staggering delicious that really takes cool-climate Syrah to the extreme!

The wine is made with low levels of intervention but very high levels of care. The fruit was handpicked the last week of April and entirely destemmed with the grapes left intact, then cold soaked for two weeks. This is critical for the tannin and color extraction that makes this such a succulent drink. The top portion of the tank receives a bit of hand plunging but the bottom sees a partial-carbonic ferment. Fermentation kicked off naturally and lasted about three weeks with the wine spending an additional week post-ferment on the skins. The lot was pressed back to tank and malolactic fermentation occurred naturally over the winter, finishing in spring. The wine was racked off of its lees and bottled without fining or filtration and only a small dose of sulfur.

Tasting Note

Translucent ruby. Juicy strawberries and light cream abound with just a touch of soft earthiness. Rhubarb emerges on the palate with green peppercorn and loads of refreshing acidity. Absurdly easy to drink a bottle.