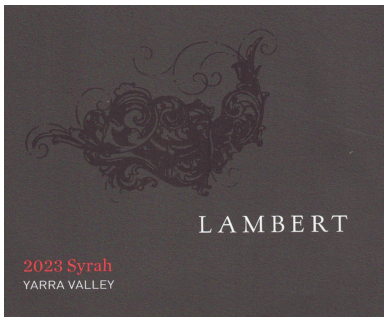

Lambert Wines

2023

SYRAH

Yarra Valley - Australia

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Syrah
Vineyard: Denton View HIll
Vine Age: 15-20-years-old
Soil Type: Granitic sand over granite rock
Viticulture: Practicing organic
Fermentation: Native — stainless-steel (80% whole-cluster and 20% destemmed & crushed)
Skin Contact: 18 days
Aging: 8 months in 5000L old French oak foudre
Alcohol: 13.5%
pH: 3.49
Total Acidity: 5.8 g/L
Total SO2: 53 ppm
Total Production: 800 cases

Reviews

The Wine Front | 95 points

About

The 2023 vintage is the second vintage that the fruit for this wine has come from the Denton View Hill vineyard rather than the Tibooburra Vineyard. Luke consults as the head winemaker at Denton, and his Chardonnay and Nebbiolo both come from this vineyard as well. The granite soils of this site, coupled with the cool Yarra Valley climate, add an almost electric purity to this Syrah. For Luke, 2023 was very much a La Nina year with a cooler and wetter spring and summer, which delayed harvest by a month compared to 2022. For Luke, these are the preferred years for Syrah as resulting wines are always more elegant and varietal. The improved farming practices at Denton Vineyard continue to build soil health and concentration and complexity in the wines.

The fruit, as always, is handpicked and sorted in the vineyard. Once it hits the crushpad the grapes are fermented without any additions. Luke uses approximately 80% whole-bunch with the remaining fruit destemmed and fully crushed. Both elements fermented together with plenty of daily punchdowns. It was pressed after about 18 days on skins directly to 30+-year-old 35hL French foudre where the wine aged for 8 months, undergoing spontaneous MLF. At bottling it was racked to tank, hit with a small dose of sulfur and bottled without fining or filtration.

Tasting Note

Lambert Syrah has a complex bouquet of black raspberry, violets, and aniseed, with intense red berries, orange rind, graphite, smoke, and a long, deep finish.