



Lambert Wines

2021

SYRAH

Syrah | *Yarra Valley - Australia*



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Syrah

Vineyard: Tibooburra Vineyard

Vine Age: 20-years-old

Soil Type: 300 million year old red & black volcanic soils

Viticulture: Practicing organic

Fermentation: Native — stainless-steel (80% whole-cluster and 20% destemmed & crushed)

Skin Contact: 2-3 weeks

Aging: 8 months in 5000L old French oak foudre

Alcohol: 13.5%

pH: 3.71

Total Acidity: 5.8 g/L

Total SO₂: 32 ppm

Total Production: 600 cases

About

The Syrah comes from what might be the coolest microclimate of the Yarra; the south-west sloping, Tibooburra Vineyard in the south-eastern corner of the Valley. Tibooburra supplies Luke with a deeper, darker and more structured Syrah than we typically see in the Yarra. This is what drew Lambert to the site, and is a strong reason this Syrah has become a touchstone example of cool-climate Australian Shiraz. The 2021 vintage saw healthy springtime rain, great weather at flowering, and punctuated moments of rain and sun throughout the growing season, leading to ideal ripening and very healthy fruit.

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 20 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

Opaque ruby. Smoky, mineral-driven aromas of black raspberry, cherry-cola, cured meat and violets, plus a strong spicecake overtone. Intense red berry flavors are lifted by tangy minerality and pick up a floral pastille character with aeration. Impressively energetic and focused, finishing with sexy notes of candied violet and smoky spices and superb length.