



Worlds Apart

2022

'INTO THE BLACK'

Syrah | McLaren Vale - Australia



NATURAL



VEGAN

Stats

Grapes: 100% Syrah

Vineyard: Hillenvale - Kangarilla Ridge

Vine Age: 10-years-old

Soil Type: Shallow clayey sand and silica

Viticulture: Sustainable - practicing organic

Fermentation: Native – open-top plastic fermenters (60% whole-cluster)

Skin Contact: 6-10 days

Aging: 4 months in neutral French oak 225-500L barrels

Alcohol: 12.9%

pH: 3.7

Total Acidity: 6.0 g/L

Total SO2: 37 ppm

Total Production: 383 cases

About

"Out of the blue and into the black. You pay for this but they give you that. Once you're gone, you can't come back. You're out of the blue and into the black." Winemaker Louis Schofield made 'Into the Black' in a humble ode to his late mentor, Taras Ochota, one of Australia's most beloved and influential winemakers. It's what Mike Bennie calls "a unique wine, deep, brooding," coming from a cool climate in the hills above McLaren Vale. If losing a mentor and a friend is a tragedy of the highest caliber, dedicating a wine to their spirit is the most beautiful eulogy one can offer. **Rock and roll can never die.**

'Into the Black' is made from Syrah grown on the Kangarilla Ridge on a single vineyard high above McLaren Vale. In the cellar, 60% whole cluster, native-yeast fermentation in open-top tanks occurred for 6-10 days before the wine was racked and the skins were pressed to neutral French oak 225-500L barrels. The wine aged for four months in these vessels. It was bottled with just a touch of sulfur, but without fining or filtering.

Tasting Notes

Savory, pretty, elegant. Olive tapenade meets just ripe raspberries in shortcrust pastry. It's earthy, with a distinct meatiness, yet still feathery across the palate with great acid. Gentle, sweeping tannins on the finish.

Reviews

James Suckling | 90 points

The Wine Front | 93 points