Sami-Odi

‘OUR HILL #1’

Syrah | Eden Valley - Australia

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Syrah
Vineyard: Angaston
Vine Age: 3-7-years-old
Soil Type: White rocks, clays, brown loam & sand
Viticulture: Practicing organic
Fermentation: Native — stainless-steel (100% whole bunch)
Skin Contact: 16-29 days
Aging: Aged 7 months, 19 months & 31 months in 228L French oak barriques
Alcohol: 14%
pH: 3.92
Total Acidity: 5.1 g/L
Total SO2: 88 ppm
Total Production: 203 cases

About

‘Our Hill #1’ is the inaugural release of a multi-vintage Syrah from Fraser McKinley’s home vineyard, located in the rolling hills on the south side of Angaston in the Eden Valley. It is assembled from his most delicate and gentle barrels: 2025 (23%), 2024 (56%) & 2023 (21%). Fraser manages his home vineyard like he does the Hoffmann-Dallwitz vineyard, with ‘simple yet attentive’ organic and biodynamic practices, like pruning during descending lunar cycles. Lithe, trim and supple, this is an ideal candidate for enjoying in it’s youth.

The grapes were hand-harvested and hand-sorted back at the winery. The carefully selected whole-clusters were placed into stainless-steel tanks and fermented without any additions. After 18-29 days depending on the lot, the wine was pressed off the skins and went into old Frech oak barriques for aging. The 2025 pick was aged for 7 months, the 2024 pick was aged for 19 months, and the 2023 pick was aged for 31 months. The wines were not racked during their élevage and remained on their lees until the barrels were selected and blended. Bottles were filled without filtration, fining or sparging (the removal of naturally occurring oxygen & C02) and all transfers were completed via gravity prior to bottling. The only small addition was sulfur.

Tasting Notes

Dark purple in the glass, this wine shows a supple, polished frame with vibrant spice and fresh energy. Ripe berry flavors lean bright and creamy, offering depth without weight and a sense of easy movement.