



## Sami-Odi

2020

# 'HOFFMAN-DALLWITZ'

Syrah | Barossa Valley - Australia



BIODYNAMIC



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Syrah

**Vineyard:** Hoffman-Dallwitz Vineyard

**Vine Age:** 93-year-old & 108-year-old

**Soil Type:** Ironstone and red clay-loam over deep red clay

**Viticulture:** Practicing Biodynamic

**Fermentation:** Native – stainless-steel (100% whole-cluster, carbonic)

**Skin Contact:** 16-27 days

**Aging:** 19 months in 228L Burgundy pièces (25% new)

**Alcohol:** 14.4%

**pH:** 4.01

**Total Acidity:** 4.6 g/L

**Total SO<sub>2</sub>:** 45 ppm

**Total Production:** 414 cases

### About

Fraser's 'simple yet attentive' farming philosophy remains unchanged since his first vintage, but he begins to learn more about the subtleties of Adrian Hoffman's vineyard. Fraser picks some parcels of the biodynamically farmed vineyard early for acidity and drive and a few picked much later providing that definitive Barossa richness. He remains prudent in the vineyard with labor intensive farming and is vigilant not just during the growing season but during the 'regrowth' season with all pruning cuts are made amid descending lunar cycles, producing healthy canes, balanced clusters and small berries with resilient skins in the summer. All of this work results in the harvest of healthy fruit early in the season that requires no additions or adjustments and little intervention.

The grapes were hand-harvested and hand-sorted back at the winery. The carefully selected whole-clusters were placed into closed stainless-steel fermenters where they fermented without any additions carbonically. After two weeks on skins, Fraser gently foot stomps the ferment daily for two weeks. The juice is then basket pressed into Burgundy pièces (25% of which were new) for maturation. Primary and malolactic fermentation finish naturally in barrel and to encourage the retention of naturally occurring carbon dioxide (a natural preservative and antioxidant) the wines are not racked during their *élevage* and remain on their lees until the barrels are selected and blended. After 18 months in barrel the wine is racked to tank to naturally settle and bottled without fining or filtration and just a small addition of sulfur.

### Tasting Note

Brilliant ruby. An explosively perfumed nose displays seductive aromas of cherry liqueur, boysenberry, pipe tobacco and potpourri. Supple and sweet on the palate, offering deeply concentrated red and dark berry flavors with exotic notes of chewing tobacco, spicecake and candied violet. Supple tannins build on the long, sappy finish, with the floral quality strongly repeating.