



Sami-Odi

2021

'HOFFMANN-DALLWITZ'

Syrah | Barossa Valley - Australia



BIODYNAMIC



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Syrah

Vineyard: Hoffmann-Dallwitz Vineyard

Vine Age: 95-134-years-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: 21 days

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

Alcohol: 14.7%

pH: 3.8

Total Acidity: 4 g/L

Total SO2: 55 ppm

Total Production: 523 cases

Reviews

James Suckling | 98-99 points

The Wine Front | 97 points

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 Hoffmann'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 carbonically without any additions. After three 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 19 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

There is broad spice and deep black fruits on the medium palate, but the wine remains light as a feather. From vines as old as 134-years-old, this wine is ethereal. Spooky, even. The finish is detailed and endless.