



Sami-Odi

'LITTLE WINE #12'

Syrah | Barossa Valley - Australia



BIODYNAMIC



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Syrah

Vineyard: Hoffman-Dallwitz Vineyard

Vine Age: 26-134-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: 6-90 months in 228L Burgundy pièces (20% new)

Alcohol: 14.1%

pH: 4

Total Acidity: 4 g/L

Total SO₂: 65 ppm

Total Production: 535 cases

Reviews

James Suckling | 97-98 points

The Wine Front | 94 points

About

Fraser's 'simple yet attentive' farming philosophy remains unchanged with the annual 'Little Wine' release that has now started its second decade of production. 'Little Wine' is a unique wine, as it is comprised of fruit from multiple vintages, with the older vintage portions adding depth and weight, and the younger contributing lift and fruit vibrancy. Some parcels are picked early for acidity and drive, some picked much later providing that definitive Barossa richness. Fraser remains prudent in the vineyard with biodynamic farming and harvesting taken fully into account. Furthermore he 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. Shoot thinning, suckering and crop paring are all integral parts of the annual cycle with an ideal to farm as simply as possible, resulting in the harvest of healthy fruit early in the season that requires no additions or adjustments and little intervention. As always 'Little Wine' is an 'assemblage' of multiple vintages primarily from the younger vines of the 'HD' vineyard. This release is from eight consecutive vintages (2015-2022): 2022 (49%), 2021 (23%), 2020 (11%), 2019 (8%), 2018 (1%), 2017 (4%), 2016 (2%) & 2015 (2%).

The grapes were hand-harvested and hand-sorted back at the winery. The carefully selected whole-clusters were placed into small one-ton fermenters and fermented without any additions as well as temperature control.

Tasting Note

Inky purple. High-toned cherry skin and dark berry scents are complicated by suggestions of licorice, Indian spices and leather. Deeply concentrated and gains weight and spiciness on a long, smoke-tinged finish.