



Sami-Odi 'Hoffman Dallwitz' Syrah

Barossa Valley - Australia 2016

A lot of truly spectacular wines have emerged from the Barossa Valley. However, more recently there has been one man who is doing his own thing, pushing for ever-more pure and balanced wines: Fraser McKinley. His experience working with the Standish Wine Company and Torbreck

Vintners, gave him the tools to embark on a new endeavor in 2006; a small winery, that goes by the curious name of Sami-Odi. He produces minuscule quantities of Syrah of the highest order. McKinley's motivation is to make wines that don't have acid additions, with a very steady eye on picking based on pH, 'this is so much more important for me, and it's based on a stylistic choice. pH for me is the most important part - it gives me a rough idea where I will end up,' says McKinley. The wines are picked earlier than most in the Barossa, generally in February, which sounds extraordinary, but it seems to work from this site.

Fraser's 'simple yet attentive' farming philosophy remains unchanged with the sixth rendition of 'Little Wine', with paramount importance placed on prudence, organics and our alignment with lunar rhythms. All cuts are made amid descending moons and with the greatest of care, yearning to produce fine canes, balanced clusters and small berries with resilient skins. 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.

Our prime cask selection bred from the gorgeously balanced 2016 growing season is a sleek and vibrant portrayal of the Hoffmann's prized 'Dallwitz' holdings. It's vivid and high-toned fragrance makes for pleasurable drinking now yet its taught disposition should provide ample framework for extended cellaring. Sourced from the Hoffmann family's oldest vines (DW-OLD ~ 0.775 Hectare) and our original four rows from the adjacent plantings (DW-95VSP ~ 0.354 Hectare). Both planted on their own roots in 1995 & the oldest plants between 1888 & 1912.

These 17 Burgundian Pièces were carefully assembled and bottled amidst the spring of 2017 after enduring their 81 week elevation. Bottles were filled without filtration, fining or sparging (the removal of naturally occurring oxygen & CO₂) and all transfers were completed via gravity prior to bottling.

Composition

100% Syrah

Soil Type

Fractured Red Clay & Ironstone

Vine Age

Varied: Average 65 years old

Élevage

Average 16 months in French barrique (20% new)

Yields

Average 1 ton per acre

Production

4791 bottles

Tasting Notes

“ It's all richly flavored with dark chocolate, mocha, blackberries and dark-plum fruits. It heads to a toasty finish with a slick and smooth-cut feel, leaving the palate succulent and fresh. A vivid, powerful, profound expression of Barossa shiraz that's just superb. ”

Reviews

James Suckling | 98 points

Wine Front | 95+ points