



Sami-Odi 'Little Wine #4'

Barossa Valley - Australia MV

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.

Plentiful 2012, stunted growth years in 2013 and 2014 due to frosting, 'it's an interesting Little Wine, for sure', offers winemaker Fraser McKinley. It's 17% from 2012, 44% 2013, 39% 2014, 'in a way, the core of this wine is older, where usually the youngest vintage is half or more than half'.

'In an ideal world, if this wine was about making and blending it, it would have been light frilly and fluffy from 2014, foil the 2013, but that didn't happen, the two wines are deeper and structural than figured'. For Fraser this is the whole snapshot of the Hoffman vineyard from his 2014 winemaking, 'I'm interested in the mesh of the various vintage wines; I really enjoy making this wine, it's not so much I need to make this wine every year, but I like the freedom the wine gives me too, like #5 will be four vintages, another holistic look at the vineyard. The assembling doesn't necessarily always define a certainty at the end either'.

The fruit is entirely from the Hoffman Vineyard with a mix of the 'Old' block as well as younger vines. The farming for each of these plots is simple yet attentive with paramount importance placed on prudence, organics and alignment with lunar rhythms. Hand sorted clusters undergo their primary fermentation at whatever pace the season dictates. The whole clusters are gently pigeaged by foot whilst in vat prior to basket pressing into partially new Burgundian Pièces where they complete both their primary and malolactic fermentations. To encourage the retention of naturally occurring carbon dioxide the wines are not racked or clarified during their élevage.

Composition

100% Syrah

Soil Type

Fractured Red Clay & Ironstone

Vine Age

Varied: Average 60 years old

Élevage

Average 16 months in neutral French cask

Yields

Average 1.5 tons per acre

Production

428 cases

Tasting Notes

“ Attractive, quite complex aromas of blood plums, iron, red and black berries. On the palate the wine is quite pulpy and fruity, with slightly sour berry fruits, fine tannins and quite good complexity. The wine is refreshing and has good density, if not being especially complex. A really delicious, savory, quite vibrant style, more powerful than the previous releases yet still possessing wonderful purity and depth. ”

Reviews

The Wine Front (Mike Bennie) | 95 points