



Sami-Odi 'Little Wine #6'

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.

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.

This is an unvintaged 'assemblage' composed of casks from 2016 (47%), 2015 (44%), 2013 (5%) & 2012 (4%). Exclusively sourced from treasured plots within the Hoffmann's 'Dallwitz' vineyard from vines planted in 1996, 1995, 1994, 1960 & the oldest vines planted prior to 1912.

Our cellar practices continue on premise; the grapes are hand-sorted, whole clusters are gently pigeaged by foot prior to basket pressing into 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 and remain on their lees until they are assembled.

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

6155 bottles

Tasting Notes

“ An abundance of dark fruits, violet on the nose, followed by hint of sweet spices, anise, clove and tobacco leaf. Juicy and full bodied with silky tannins and lovely structure. Intense flavors of blueberries, blackberries, dark cherries, black plums and blackcurrant. It's conveniently approachable yet offers the structure and stuffing to develop further in the years to come. ”

Reviews

The Wine Front (Mike Bennie) | 96 points

James Suckling | 97 points

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