



## Lambert Wines

2022

# SYRAH

*Yarra Valley - Australia*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Syrah

**Vineyard:** Denton Vineyard

**Vine Age:** 20-years-old

**Soil Type:** Granitic sand over granite rock

**Viticulture:** Practicing organic

**Fermentation:** Native — stainless-steel (80% whole-cluster and 20% destemmed & crushed)

**Skin Contact:** 2-3 weeks

**Aging:** 8 months in 5000L old French oak foudre

**Alcohol:** 13.5%

**pH:** 3.6

**Total Acidity:** 5.9 g/L

**Total SO<sub>2</sub>:** 43 ppm

**Total Production:** 583 cases

### Reviews

James Suckling | 95 points

Vinous | 93 points

### About

The 2022 vintage marks a change in the fruit source for this wine from the Tibooburra Vineyard to the Denton Vineyard. Luke consults as the head winemaker at Denton, and his Chardonnay and Nebbiolo both come from this vineyard as well. The granite soils of this site, coupled with the cool Yarra Valley climate, add an almost electric purity to this Syrah.

The fruit, as always, is handpicked and sorted in the vineyard. Once it hits the crushpad the grapes are fermented without any additions. Luke uses approximately 80% whole-bunch with the remaining fruit destemmed and fully crushed. Both elements fermented together with plenty of daily punchdowns. It was pressed after about 14 days on skins directly to 30+-year-old 35hL French foudre where the wine aged for 8 months, undergoing spontaneous MLF. At bottling it was racked to tank, hit with a small dose of sulfur and bottled without fining or filtration.

### Tasting Note

The Lambert Syrah shows layered perfume of black raspberry, violets, and aniseed. It opens slowly to reveal intense red berry flavors and orange rind, with earthy tones of graphite and smoke. Superb length.