



## Some Young Punks

2020

# 'PASSION BY PUNKS'

*Red Blend | McLaren Vale - Australia*



VEGAN

### Stats

**Grapes:** 85% Shiraz - 15% Cabernet Sauvignon

**Vineyard:** Three sites between Kangarilla & McLaren Flat in McLaren Vale

**Vine Age:** Average: 15-years-old

**Soil Type:** Varied: Heavier sandy, loam through to red & brown clays

**Viticulture:** Conventional

**Fermentation:** Inoculated - stainless-steel (destemmed)

**Skin Contact:** 7-10 days

**Aging:** 10 months in 60% stainless-steel tanks and 40% neutral French barrique

**Alcohol:** 14%

**pH:** 3.56

**Total Acidity:** 6.8 g/L

**Total SO2:** 74 ppm

**Total Production:** 3,333 cases

**UPC:** 9340928000203

### About

The entire world's evolution in 2020 coincided with Colin & Jen having a lot of time to think about the direction of SYP. They had wavered at times of being committed to it or putting more energy into other projects, namely the family estate of Adelina. Fortunately for all Punks fans they used the 'quiet time' of 2020 to capture new energy and gave Punks a facelift. 'Passion' remains a Shiraz & Cabernet Sauvignon blend and now entirely from the Vale. The label epitomizes the mind and soul that Col & Jen have put into this project for over 15 years now! The Shiraz component primarily comes from the same clay-rich vineyard as 'Naked' near Kangarilla, which the Cabernet Sauvignon is from a bit more dense loamy soils near McLaren Flat.

The Shiraz and Cabernet were primarily machine-harvested with a few older vine sites being hand-picked. The fruit was fully destemmed and lightly crushed then sent to open-top stainless-steel tanks. Fermentation occurred separately in tank using Col & Jen's affinity for yeast, specifically a selected strain that achieved the ideal vision of clean fermentation. After 7-10 days on skins the lot was pressed, with only the free run juice being used, directly to roughly 60% stainless-steel and 40% neutral French barriques for aging. A small addition of sulfur was added as the wines were first laid to rest and then after ten months the wine was racked and blended to tank to settle naturally. The wine was bottled without fining or filtration and just another small sulfur addition.

### Tasting Note

It's a deeply colored wine and the nose is immediately seductive—with ripe dark cherry and blackcurrant fruit. The fruit-driven theme is continued on the juicy and medium-bodied (and frankly delicious) palate. This is ready to go with anything from sausages to lamb chops and steak, but a greasy burger is the perfect call here.