



## Worlds Apart

2021

# 'INTO THE BLACK'

Syrah | McLaren Vale - Australia



NATURAL



VEGAN

### Stats

**Grapes:** 100% Syrah

**Vineyard:** Top Range (Range Road)

**Vine Age:** 25-years-old

**Soil Type:** Red clay - schist - quartz

**Viticulture:** Sustainable - practicing organic

**Fermentation:** Native – open-top plastic fermenters (100% whole-cluster)

**Skin Contact:** 8 days

**Aging:** 9 months in oak

**Alcohol:** 12.3%

**pH:** 3.73

**Total Acidity:** 4.9 g/L

**Total SO2:** 52 ppm

**Total Production:** 208 cases

### About

"Out of the blue and into the black. You pay for this but they give you that. Once you're gone, you can't come back. You're out of the blue and into the black." Winemaker Louis Schofield made 'Into the Black' in a humble ode to his late mentor, Taras Ochota, one of Australia's most beloved and influential winemakers. It's what Mike Bennie calls "a unique wine, deep, brooding." If losing a mentor and a friend is a tragedy of the highest caliber, dedicating a wine to their spirit is the most beautiful eulogy one can offer. "So long as men can breathe, or eyes can see, So long lives this, and this gives life to thee."

'Into the Black' is made from Syrah grown on a single vineyard high on the ridge above McLaren Vale, at 350m elevation. The slope is exposed with shallow, quartz-ridden soils. In the cellar, whole cluster, native-yeast fermentation in open-top tanks brought out soft tannins, a fruitiness akin to a raspberry tart, and a typical Syrah spice. It was bottled with just a touch of sulfur, but without fining or filtering.

### Tasting Notes

Savory, pretty, elegant. Olive tapenade meets just ripe raspberries in shortcrust pastry.