

Syrah is a smooth, sophisticated expression of Shiraz and the cool hillsides of the Yarra Valley are perfect for making this intriguing style. Generous in fruit but restrained in oak, subtly perfumed and tantalisingly spicy it's made to be savoured.

SMELLS OF

White pepper, red currant and raspberry

TASTES LIKE

Cherry compote, loganberry, spice and soft tannins

GOES WITH

Braised beef cheek

Spicy pork pizza

Hard cheeses

Dark rooms, dark chocolate and dangerous ideas.

WINEMAKING

A warm, relatively early vintage with perfect ripening conditions lead to a supple, savoury fruit-driven Syrah, with the right dose of peppery spice.

- Predominantly hand-picked
- Yarra Valley fruit from both upper & lower vineyards
- Harvested March 2019
- Cold soak for 2 days followed by 7 days on skins
- 20% whole bunches used to bring the perfume
- Matured for 10 months in French oak, 10% of which was new, with natural malolactic fermentation occurring.
- Zero fining
- Alc/Vol: 13.5%
- Vegan friendly
- Style: Dry, balanced and perfumed
- Cellaring: Up to 5 years