

# 2023 Syrah

A modern, elegant, cool climate style crafted from our premier parcels of southern Margaret River Syrah (Shiraz). Wild fermented, with a portion of whole bunch fermentation and carbonic maceration, this aromatic, fineboned Syrah is luscious, spicy and beautifully complex, representing the future of our favourite 'alternative' Margaret River red varietal.



## APPEARANCE

Bright, medium depth, deep ruby.

## NOSE

Spice, fruit, and savoury notes create an enticing profile, with raspberry, turmeric, matcha tea, saffron, and seared venison intertwining with a subtly reductive, smoky forest floor nuance.

## PALATE

Super soft, yet tangy and spicy, with a medium body, fine tannins and an elegant, light, dry finish. Flavours of subtle gamey meat, tarragon, and wet granite complete the profile.

## WINEMAKER COMMENTS

Our southern parcels of spicy fruit, combined with carbonic maceration and whole bunch fermentation, define our vibrant, complex, and refreshingly drinkable Syrah style. A portion of the fruit was carefully placed into oak vats as whole bunches. The vats were closed and filled with CO2 without a berry being touched for 7-9 days, causing an enzymatic fermentation in the uncrushed berry. The fruit was then foot stomped and allowed to complete fermentation with wild yeast.

The remaining fruit was fermented as whole berries without stems in open-lid stainless steel fermenters, with oxidative handling and fermentation driven solely by wild yeast. Once fermentation was complete, the small batches were gently pressed into older French oak barriques, where they matured for 12 months to preserve the wine's elegant and fine fruit perfumes. The 2023 vintage is elegant and fresh, with a deep, ripe power underlying the moderate season's character.

## VINTAGE DESCRIPTION

A cool, winter-like spring saw vine growth delayed in development. Rainfall in October was significant. A dry and warm summer, with sustained warmth day and night through December, January and February, possibly influenced by another La Niña season, saw a rapid ripening period for all white varieties, with all vineyards harvested in little over a month. Fruit quality was excellent with surprising delicacy and elegance. A low yielding vintage, primarily due to spring conditions over the past two years. Warm and rapid veraison for reds in early February was ideal and saw the Cabernet's desirable ripe flavours pronounce themselves quickly. Vine health remains fantastic, with fruit quality high and flavours concentrated.

## VARIETIES

100% Syrah (Shiraz)

## HARVESTED

24th March – 18th April 2023

## PRESSING

39% Basket press, 61% Air bag press

## FERMENTATION

100% wild yeast  
61% destemmed whole berries, wild fermented  
39% whole bunch fermented, with 29% undergoing carbonic maceration prior to whole bunch fermentation

## FERMENTATION VESSEL

39% Open top fermentation,  
61% Stainless steel static fermentation

## TIME ON SKINS

16 days average

## MATURATION

French oak barriques,  
100% 2-6 years old,  
11 months

**BOTTLED** July 2024

**TA** 6.0g/L **PH** 3.60

**RESIDUAL SUGAR** 0.3g/L

**ALCOHOL** 14.0%

**VEGAN FRIENDLY** Yes

**CELLARING** 5 years (fresh), 5+ years to reveal beautiful aged complexities