

singlefile

W I N E S



2009 Syrah

- The wine:** 100% cool climate shiraz, 13.5% alc.
- The pleasure:** Crimson purple in colour, this wine shows the classical aromas of pepper and spice of cool-climate shiraz. An medium bodied fragrant shiraz with well integrated oak and tannins. Lingering subtle, dry finish.
- Food pairing:** Ideally suited to complement a medium rare eye fillet of beef and vegetables.
- Cellaring:** Drink now to 2020.
- The vintage:** The 2009 vintage was characterised by lower yields, a long ripening season and extremely high quality fruit. The modest harvest was due to the cold and wet conditions during November 2008 which impeded flowering and resulted in smaller berries. The balmy long summer was responsible for slow but steady ripening, leading to good flavours and moderate alcohol. There was a long picking season from early March through to the middle of May.
- The region:** The fruit for this shiraz was grown in a mature family vineyard in the cool climate sub-region of Denmark in the Great Southern.
- The winemaking:** The must was chilled and kept below eight degrees for four days and was then allowed to warm up and begin fermentation. During the cold maceration and subsequent ferment the shiraz was pumped over twice a day to enable colour and tannin extraction and also to homogenise the must. The fermentation took place over 14 days and the wine was pressed and transferred into new and one year old French barrels. It underwent malolactic fermentation over a 12 month period.
- The accolades:** 94 points, James Halliday, 2012 Wine Companion.