

esk valley.

GIMBLETT GRAVELS SYRAH 2016



VINEYARD DESCRIPTION

The grapes for this wine were sourced from two vineyards in the Gimblett Gravels Winegrowing District; Cornerstone and Omaha Gravels. Their warm stony soils provide excellent drainage with very little water retention, ideal for growing high-quality red grapes. Intensive viticulture including shoot and bunch thinning allowing us to harvest perfectly ripened grapes from these now 15 - 25-year old vines.

WINEMAKING

The individual hand picked parcels were destemmed to individual 85-year old concrete fermenters and then fermented with a mix of wild and cultured yeasts. Hand plunging was employed for colour and tannin extraction. A period of post-fermentation maceration was employed before the wine was aged in French oak barrels for 14 months.

WINEMAKER'S COMMENT

The colour is a medium red, vibrant and youthful. It showcases a nose of raspberries with peppery undertones. On the palate, the wine is mouth-filling, soft with flavours of red berries, jam, pepper and spice but with an underlying acidity providing freshness and length. Delicious as a young wine, it will nevertheless offer excellent cellaring potential.

FOOD MATCH

Enjoy with red meat dishes especially those with middle eastern flavours.

IDEAL DRINKING

2017 - 2025

TECHNICAL DETAILS

Region: Gimblett Gravels

Variety: Syrah

Oak Use: 14 months in French oak barriques and puncheons.

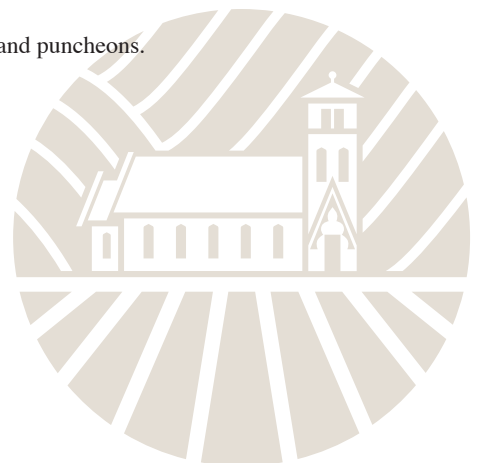
Alcohol: 13.5%

pH: 3.51

Total Acidity: 6.45g/L

Residual Sugar: 0.0g/L

Barcode:



May contain traces of egg products.
Contains sulphites. Suitable for gluten free diets.
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