



2024 BENDIGO SINGLE VINEYARD SYRAH

WINEMAKER COMMENTS

Lifted and dense yet elegantly perfumed nose where floral notes of violet mingle with black and blue berry fruits, warm spices and savoury herbs.

The palate is fine boned, showing an abundance of dark berry fruits with hints of Szechuan pepper. Powder fine tannins coat the mouth lending a creaminess to the mid palate, while a mouth watering streak of acidity pulls the palate towards an elegant finish.

GEOGRAPHICAL INDICATION

Central Otago.

VINEYARD

Fruit was sourced exclusively from our vineyard in Bendigo.

WINEMAKING

Fruit for this wine was carefully hand-picked & destemmed into one small open top fermenter retaining a high proportion of whole berries and one 600L French oak barrel fermenter containing 100% whole bunches.

After a short period of pre fermentation maceration, fermentation began naturally and remained on skins for 32 days before pressing. One new French oak barrel was filled mid ferment and allowed to complete

fermentation in barrel.

After a brief period of settling post press, the wine was racked to second and third fill 225L French oak barriques where it underwent natural MLF and matured for a total of 11 months before the whole bunch and barrel ferment components were carefully blended back ahead of bottling.

ANALYSIS

Alcohol: 13.5%

Ph: 3.56

Acid: 6.8

Sugar: Dry

CELLARING POTENTIAL

10+ years.