



SYRAH

Clonal Selection: SA1654



2017

HARVEST

Grapes were selected from low yielding vines growing on the higher slopes of our estate on 18th April, 2017.

WINEMAKING

The fruit was cold soaked for a period of 3-7 days and fermentation was carried out over a 3 week period and held on skins post ferment for 7 days. After light pressing, the wine was racked to small French oak barrels and matured for 1 year and bottled approximately 1 year later.

CHARACTER

A deep violet colour, with mixed red and blue berry aromas with a hint of spice. The wine is fresh and silky, well-structured with fine, soft tannins.

RELEASE DATE

January 2020

ALCOHOL

14.0% alc/vol

SCREW CAP

Ensuring freshness and longevity.

Join Simon and his family in realising their dream and date with destiny!

Simon Tolley; Viticulturist