

# Syrah Home Block 2018

## Vintage conditions

### 2017/2018:

A fairly normal winter regarding temperature and rainfall was followed by a very warm and dry September, that pushed growth very rapidly in early spring, dotted with the odd frost. It was followed by wet patches in October, then very dry until Christmas time. This pattern was perfect for growth but led to a very high pressure for Powdery Mildew. Canopy work, thinning and a strong spraying program were key to ensure good quality at maturity. This was helped by a rather dry and sunny summer, but followed by a few heavy downpours around harvest time (early March and late April), so picking planning was paramount to pick at optimum quality.

## Tasting notes

### Aim:

My aim with this wine is to discover what our Home Block Syrah's profile will be to understand the style that will be made in the future. Attention to detail was very important in the vineyard, as a first pick is always magical and reveals a lot about the grapes potential. The wine should be made with minimal intervention to let it express its own characters and no focus on using too much new oak to reveal the true identity of our home block.

### Technique used:

The Syrah grapes, clone Hermitage on Riparia, grown on our single vineyard, were hand harvested in great condition in early April 2018.

The grapes were destemmed and left on skin contact with a subtle blend of French Oak for cold maceration at temperatures below 8°C for a few days, until the ferment showed signs of activity. It was then heated while gentle method of extraction (delestage and plunges) were used to homogenise the batch. Inoculation and plunges followed until the ferment got dry, then left on skins for a further 2 weeks. It was pressed into seasoned French barrels and aged for over 20 months prior to being filtered with no fining and bottled in March 2020.

### Result:

This is a clean fruit driven wine, round and complex with a greeting of currants and violets.

Tapenade, summer fruit berries, fresh figs and allspice follow in the mid-palate, with a pleasant structure of soft integrated tannins. Beautiful lengthy finish.

Will cellar well until 2025, slowly developing tertiary aromas of cedar and port.

### Analysis at bottling:

pH=3.57

TA=5.09 g/l

Alc=11.91% Vol.

RS=0.19 g/l