

2014 Basket Pressed Syrah

RRP - \$35

Case Price - \$31

Made to reflect all the characteristics of a true cool climate style, our Syrah is not a big bold wine. Its style is rather layered and refined, finesse and elegance taking precedence over intensity, power and weight. The vines are planted in well drained loam over gravel, and a finely tuned balance between rich fruit flavours and spice and peppery notes is achieved through meticulous attention to detail with regards to pruning and canopy management. Handpicked at moderate Baumes, when both fruit and tannins have reached optimum ripeness, we have taken a very hands-off approach in the winemaking process. The aim was to let the fruit speak for itself rather than heavily working the wine in the winery. The ferments contained a considerable percentage of whole bunches, the wine was carefully pressed off using our hand-operated basket press, and maturation occurred in French oak hogsheads over a period of 18 months. The result is smooth and elegant with a perfumed floral bouquet and a juicy palate that perfectly pairs luscious sour cherry and tangy dark berry characters with a smoky savouriness and subtle hints of liquorice, pepper and spice.

New release

Past Vintage Ratings

2013 Gold | Boutique Wine Awards

2012 James Halliday 'Top Cellaring Selection' | 95/100 Points

2012 Ray Jordan 95/100 Points

2012 Huon Hooke 93/100 Points

2012 Campbell Mattinson 93/100 Points

2011 James Halliday 95/100 Points

2014 Vintage

Early winter chilling with above average rainfall and full soil moisture provided excellent conditions for complete vine dormancy and an even budburst with steady uniform vine growth. Even warm temperatures and south easterly breezes introduced the summer weather pattern in early December, setting the vines up for the all-important ripening period. With only 11.5mm of rain falling over December, January and February, it was one of the best and driest preludes to vintage in Margaret River and consequently harvest commenced earlier than most years. The whites were harvested over February with the reds following and continuing into March. Overall the 2014 vintage was warm and dry with cool evenings enabling the fruit to ripen consistently and retain excellent natural acidity and freshness. Baumés at harvest were generally lower than in previous years with the fruit displaying bright and vibrant flavours with great varietal expression.