

## 2017 Petit Lot Syrah

RRP - \$39

6 Btl+ - \$35

Case Price - \$33

Made to reflect all the characteristics of a true cool climate style, our Syrah is not a big bold wine. Its style is aromatic, rather layered and refined, finesse and elegance taking precedence over 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 is to let the fruit speak for itself rather than heavily working the wine in the winery. A small amount of our Syrah was co-fermented with a tiny proportion of Viognier, handpicked from the Eastern most point of our Home block. The remaining Syrah was fermented with a parcel 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 12 months. The result is beautiful expression of a cooler climate Syrah, lifted aromatics leading to a medium bodied palate with a lot of depth that showcases bright red fruits, a lingering smoky savouriness, myriad of spices and gamey notes. An incredibly versatile wine, delightful on its own or paired with your favourite dish.

### Past Vintage Ratings

2016 | Highly Recommended | Decanter Wine Magazine

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

### 2017 Vintage

The winter was a long one in 2016, so bud burst and flowering occurred much later than we've seen in recent years. The weather pattern over this period was very favourable, however, and so we saw very even and consistent flowering and fruit set was excellent. In anticipation of a cool vintage Chris decided early on to do lots of additional work in the vineyard, which really paid off when the summer months that followed proved to be unusually cool and saw above average levels of rainfall. Throughout spring he had thinned out the crowns in order to open up the canopies and promote airflow, and the red varieties were all heavily leaf plucked around the bunches to give the fruit ample sun light exposure in order to ensure full phenolic ripeness was achieved even in this cool vintage. There's no denying it was a long and arduous vintage this year, it was actually the latest on record for us. But the results more than justify the effort, and the fact that several of our hand pickers commented on our fruit being the cleanest they had picked this season is testament to the effectiveness of Chris' hands-on approach to managing our little vineyard.