

2016 Basket Pressed Syrah

RRP - \$36

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 Baumés, 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. 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 proportion 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 smooth and elegant with a perfumed floral bouquet leading to a juicy medium bodied palate that perfectly pairs satsuma plums with bright red fruits, a lingering smoky savouriness and a myriad of spices.

Highly Recommended | Decanter Wine Magazine

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

2016 Vintage

After a relatively warm start to the season this year's harvest began on February 9th, so roughly around the same time as the previous year. Full flavour development, however, occurred at lower Baumés than in previous years and with acid levels still very high- both factors that very much suit the style of wine we make. After all the white varieties had been picked over the course of just 6 days, the weather turned and became noticeably cooler, which meant a fairly long break before the reds were fully ripe and ready to be harvested. This drawn out cooler ripening period resulted in great flavour and tanning development at very low Baumés across all red varieties. At 20 years of age our old Cabernet vines are now showing noticeably less vigour than they have in the past, but the quality of the fruit we've been getting off them has been truly impressive. In the winery Chris has therefore been working hard on fine-tuning his selection of barrels for what we expect will be remembered as an exceptional red wine vintage, even by the consistently high standards we have become used to here in Margaret River.