

MURDOCH HILL

'the landau' syrah 2023



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Michael Downer

Grape(s): Syrah

GI: Adelaide Hills, South Australia

Site(s): Estate vineyard

Vintage notes: 2023 was a difficult and varied growing season, but one that ultimately resulted in pristine and chiseled wines of great fruit and acidity. A cool and wet spring and early summer gave way to milder conditions just as flower commenced. Good-sized canopies, a smaller than average crop together with a warm February enhanced early ripening. However, cooler than average conditions in March and April slowed ripening considerably with the latest crops having to hang into late April to May to reach target sugar levels.

Vineyard notes: The Murdoch Hill vineyard is situated in the cool climate Adelaide Hills, near the township of Oakbank, in an undulating valley 420m in elevation. The soil structure is predominately sandy loam over medium clay subsoils, with varying levels of ironstone, quartz and schist rock. These vines are cane pruned with vertical shoot positioning (VSP) with extensive shoot thinning, canopy trimming and bunch thinning to control the yield. Farmed organically.

Winemaking: The fruit was hand-picked and fermented with native yeasts. 15% whole bunch fermentation, then aged in a mix of neutral barriques, puncheons and foudre for 10 months.

Closure: Stelvin **ABV:** 13.2%

Legend tasting notes: Savory syrah on a soft and supple body. Red and purple fruits of Davidson plum (a tart native plum), boysenberry, and black cherry. This wine is briary, filled with white pepper, kangaroo leather, caper berry, and olive brine. Open knit, complex, and highly drinkable.

Scores: 96 Points (James Suckling)