

SYRAHMI

once in a lifetime 2021



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Adam Foster

Grape(s): Shiraz **GI:** Heathcote

Site(s): Alanbrae Vineyard in Colbinabbin

Vintage notes: The 2021 season was about as close to ideal as possible. Winter began with good amounts of rainfall, followed by a mild and ordinary spring and summer without any notable heat spikes or weather events. The ripening came easy, and the fruit spoke for itself. Possibly one of the best vintages in recent memory for Heathcote.

Vineyard notes: Foster started working with Carl Brown back in 2015, immediately struck by his obsession with soil health and the care and management he puts into the vineyard; the vineyard is in fact the only certified organic vineyard in Heathcote. Planted in 2002 on south facing slopes at 200m in elevation, the 2 hectare vineyard sits on the classic Cambrian red basalt of Heathcote.

Winemaking: The wine was produced using 95% whole bunches and fermented with wild yeast in a 4000L concrete vat, with fermentation initiated by a vineyard-derived pied de cuve. As with all Syrahmi Shiraz vintages, carbonic maceration is employed, and the wine remains untouched for the first seven days. Foot stomping, hand plunging, and gentle pump overs every few days, with about a month of skin contact before pressing. Free run only used for this wine. The wine is then matured for 28 months in a 2800L seasoned French oak foudre. Bottled unfinned and unfiltered and undergoes a further three years of bottle aging prior to release.

Closure: Stelvin **ABV:** 13.8%

Tasting notes: A wine of full expression, rich with boysenberry, terra-cotta, and violet aromas. Dark, deep, and plush red plums, tobacco leaf, sage, and olive tapenade. Complex, dense weighted palate with intense energy. Ultra-fine savory tannin, with freshness and texture from one of the best vintages in recent memory.

Production size: 550 dozen

Scores: 93 Points (James Suckling), 95 Points (James Halliday)