



2012 Beechworth Syrah



Handpicked from the Warner Vineyard in Beechworth, three hours north of Melbourne. The vineyard is situated in the foothills of the Alpine Valley of Victoria and is composed of granitic-loam over clay and areas of slate and shale. Fermented as 80% whole bunches, 40 day extended maceration, with indigenous yeasts, racked to one and two year old French puncheons, sur lees for 10 months, gravity racked and bottled unfiltered and unfiltered. No acid, enzymes or additives other than a small amount of sulphur dioxide was used in production.

Alc/vol 13.2%

Total production 530 dozen

Cellar Door \$54 AUD
