



## 2012 Moonambel Syrah

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The Moonambel Syrah is sourced from vines planted in 1969 on the quartz laced granitic soils of the Pyrenees in the township of Moonambel. 'Old Best's' clone. 75% whole bunch fermentation, 40 day extended maceration, indigenous yeast, racked to one and two year old French puncheons, sur lees for 10 months, gravity racked and bottled unfined and unfiltered. No acid, enzymes or additives other than a small amount of sulphur dioxide was used in production.

Alc/vol 13.8%

Total production 170 dozen

Cellar Door \$48 AUD

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