

**At Kelly Washington we seek the most unique and diverse parcels of high quality fruit, which we translate into our elegant and honest wines.**



## THE VINTAGE

A memorable season across all of our wine growing regions, with a cooler flowering period contributing to smaller bunches and berries. The proceeding ripening period was absolutely stellar, with beautiful sunny days and cool nights producing ripe, clean fruit loaded with natural concentration and vibrancy.

## THE WINEMAKING

**HARVEST DATE** 10th March and 31st March 2021

**HARVEST ANALYSIS** Brix 23.5

**PROCESSING**  
85% destemmed as whole berries, 15% whole bunch

**COLD SOAK** Nil

**FERMENTATION** Kicked off wild, then inoculated with a suitable Syrah yeast strain

**FERMENTATION VESSELS**  
Small, open top stainless steel vessel

**CAP PHILOSOPHY** Gently plunged, twice daily

**TIME ON SKINS** 18 days

**OAK PHILOSOPHY**  
A mixture of French oak barrels and one puncheon – 21% new, and the balance neutral and 2nd fill. All tight grain, medium toast for the new barrel.

**MATURATION RESTED** 12 months

**MALOLACTIC FERMENTATION** 100%

**FILTRATION** Bottled unfiltered and unfined

## THE VINEYARD

Vineyard	The Kindy block, Goldie vineyard
Variety	100% Syrah
Clonal selection	Clone 470 and Grippat
Soil Type	Mineral rich clay soils
Vine Age	15 years
Yields	6 tonne/ ha
Plant Density	2900 vines/ ha
Metres above sea Level	20 – 40m
Vineyard Philosophy	In conversion to BioGro Organic

## ANALYSIS

Analysis at bottling	13.5% alc, 3.65 pH, 5.1 TA, Dry RS
Bottling date	Friday 11 March 2022
Cases bottled	175 4.5L cases

## TASTING NOTES

A gorgeous bright violet hue. Fleshy, concentrated black fruit comes to the fore, supported with savoury, spicy notes. The palate is complimentary and generous with vibrant and energetic flavours of sweet blueberry and red berry fruits. The finish is soft and supple, supported by firm tannins and bright acidity.