

PLACE

Hillenvale Vineyard, Cut Hill Road, Kangarilla. Growers Scott Binns, Richard and Malcolm Leask. Shiraz 1999 planted, 1654 clone, 390m above sea level, westerly facing slope, red gravel, siltstone, quartzite, Burra geology group c. 750 million years old, some of the oldest geological structures in the region.

This is our first make of a Syrah style, after we were lucky enough to step into this historic property in 2020. A certified Sustainable Winegrowing Australia vineyard, managed under regenerative farming principles.

VITICULTURE

Might as well say it straight up, 2021 was a sublime vintage in the Adelaide Hills, surely one of the best in a long time. Nature delivers good and bad, handing out vintage conditions without fear or favour and we make the most of what is delivered. It is just to cherish a vintage such as this, a reward for our farming endeavours we feel. A wet start to Spring, the wettest since 2010, combined with warmer than average temperatures, improved conditions for vine growth and health, and pushed flowering through nicely.

SENSORY

COLOUR: Purple, dark purple hue.

AROMA: Violet, blueberry, cinnamon spice, french vanilla bean, bubble gum, very perfumed, roses and rocks.

PALATE: Depth of crunchy black fruit, kirsch and peppercorns, fresh roasted coffee, olives, fine texture and soft tannin, mineral structure and cool balance.

HITHERANDYON.COM.AU



2021

SYRAH
ADELAIDE HILLS, S.A.

100% Shiraz

A mild start to Summer, with only a short heatwave in January, helped keep vines hydrated and berries full. Veraison was later than average, which contributed to a long ripening period. March and April were mild and dry, which slowed down harvest and allowed for full flavour development with excellent natural balance. It was a year for patience in picking and we had time and nice space in the winery.

WINEMAKING

Machine picked on March 25, 2021, using a selective harvester. Delivered to the winery where it was then gently de-stemmed and whole berry fruit into a 4 tonne stainless open top fermenter. Once commenced, fermentation was for 16 days, while hand plunging the cap daily, then gently pressed direct to barrel. Maturation on lees in 3-4 year old French oak puncheons and hogsheads for 8 months, the process aimed to retain vineyard and fruit freshness. A light screen filtration, with no fining, then bottling; completing the process on December 23, 2021 and sealed under Neutrocork premium. Vegan friendly wine.

Artist: Damien Coulthard

FOOD MATCH

Roasted Nomad Farms chicken with crispy potatoes, pumpkin, pan gravy and trimmed green beans.

CELLARING

Drink up until 2027.

WINE ANALYSIS

Alcohol 14% ~ pH 3.5 ~ Total acidity 6.6g/L