

HAND CRAFTED WINES ALL SEWN UP

2017 ADELAIDE HILLS 'CONTOUR' SYRAH

We refer to our Adelaide Hills Shiraz as Syrah because stylistically it differs significantly from our fruit forward Shiraz from McLaren Vale. Our Syrah is more elegant with a finer structure and offers a very different flavour profile to that of its lower elevation cousin.

TASTING NOTES

Hand harvested in late autumn, the grapes were gently crushed and fermented in two tonne open fermenters. The ferment was hand plunged twice a day for 15 days, once dry it was basket pressed and put to oak. The wine matured in a blend of 20% new and 80% mature French and American oak.

This purple-crimson wine of medium intensity has jewel like clarity. It has notes of rich, dark fruit and peppery spices underlain with deep florals. On the palate, it expresses plum, dark cherries, white pepper, violets and cigar box. The firm ripe tannins combine with good acidity to provide length and texture which complement the fruit beautifully.

FOOD MATCH

This wine pairs beautifully with foraged mushrooms, braised veal, and roasts with winter root vegetables.

CELLARING: This wine will continue to develop beautifully over the next 10 to 15 years with careful cellaring.

VINTAGE: 2017

VARIETY: Shiraz 100%

REGION (GI): Adelaide Hills, Sub-region: Kuitpo

REGION (GI): Kenwood Bank ALCOHOL BY VOLUME: 13.9%

CLOSURE: Screw Cap



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