



EST 1985



PASK

GIMBLETT GRAVELS

DECLARATION
SYRAH

2021

TASTING NOTES

Dense in colour with purple margins, the nose shows lifted florals with just a hint of cassis and pepper spice. The palate is firm with elegantly handled tannin and a long savoury finish.
Harvested March 2021. Tank fermented with gentle remontage for colour, flavour and tannin extraction. Considered time in oak for maturation, with regular racking for clarification and freshening.

VINTAGE DETAIL

After a spring with few frost events, the growing season saw mild summer days and cool nights with brief rain. The lead up to harvest was cool with refreshing winds and corresponding rainfall that kept the vineyards green and with solid canopies. Harvested mid March saw fruit that was ripe, clean and bright.

WINEMAKING

| | |
|----------------------|-----------------------|
| FERMENTATION VESSEL: | STAINLESS STEEL TANKS |
| FERMENTATION: | INNOCULATED |
| BARREL TYPE: | SEASONED FRENCH OAK |
| MATURATION: | 18 MONTHS |
| FILTRATION: | YES |

WINE ANALYSIS

| | |
|-----------------|----------|
| ALCOHOL: | 13.5% |
| RESIDUAL SUGAR: | <1 G/L |
| ACIDITY: | 6.49 G/L |

WINEMAKERS NOTES

Gently handled throughout its winemaking the wine is an excellent example of a Gimblett Gravels Syrah. Elegant and poised with black pepper, cassis and dark fruit florals on the nose. The pallet is long and elegant with finely worked tannin. Estate bottled 15/10/2022.