



# FIRST DROP

- W I N E S -

## 'COLD SWEAT' WILTON 2020 EDEN VALLEY SYRAH

### A SAVOURY & ETHEREAL EXPRESSION OF EDEN VALLEY SYRAH.

Eden Valley is the perfect backdrop for us to further push our vinous boundaries. At a higher elevation than the Barossa Valley below, we embrace the savory funk of the region, to make even more diverse expressions of Syrah that speak of their unique sites.

#### COLOUR

Garnet red

#### BOUQUET

A complex nose of cherry, violet, earth and dried spice aromas

#### PALATE

A textured palate of fine tannins support complex cherry, earthy and spice flavours

#### CELLARING

Drink up, but also an +10 year proposition

#### VINTAGE

The vintage was condensed and had a warmer than usual spring and early summer, which resulted in healthy growth and a good fruit set. Along with a dry season, this caused an early start to the vintage despite mild conditions and welcome rainfall in January. The harvest progressed quickly, but the sugar levels were in sync with the phenology, resulting in full-flavored wines with good acidity and ripe tannins. The vintage's hallmark is its consistency across the board.

#### VINEYARDS

A single vineyard is in the east of the Barossa up at Wilton in Eden Valley – 480-m above sea level on clay over ironstone and quartz

#### VINIFICATION

The fruit is crushed/destemmed and fermented at temperatures ranging from 20- 25°C for 10 days on skins. The ferment is managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns which assist in extracting colour, flavour and tannin from the grapes. At the end of fermentation, it is drained/pressed and transferred to 50% new French oak puncheons to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 16 months. Assemblage takes place at the end of this maturation period.

