



Colour:
Deep red with Purple fringes

Nose:
Chock full of black currant and Boysenberry fruits, Olives and Black tea spicy savory darkness.

Palate:
A Silky Smooth rich palate, interweaving the dark fruits and savory hallmark flavours of the Stone Well region perfectly with a soft yet bloody persistent length supported by velvety tannins and just the right amount of acid.

1923 Planted
Survivor Vines
SYRAH
NOIR
2021

As the inaugural 2021 Syrah Noir hits the shelf this year, these 1923 planted Survivor Shiraz Vines have now become 100-Year-Old Centennials. Organically Grown and thriving on Light Sandy Loam the 98 Year Old (at time of picking) Syrah Noir Shiraz fruit sings a siren song of dark fruits and savoury richness all at a modest and balanced 12.7% alcohol. Hand picked,

hand plunged and basket pressed after 30 odd days on skins the Syrah Noir was aged on lees in seasoned French oak for two years. The 'Survivor' Vine Shiraz Vines were Handpicked in Early March 2021. Wild or more accurately indigenous ferment kicked off after a couple of days so during this time we 'wet the cap' with 3 pump overs per day. Once active, this was substituted with careful hand plunging 3 times a day pushing the cap down. The Syrah spent 16 days in active ferment with cooling as needed by pumping over to maintain a low temperature run. Once the Ferment stopped capping it was Basket Pressed in a single batch and filled to Seasoned American Oak Hogsheads on Full Gross Lees. Following completion of Malolactic the 2021 Syrah Noir spent a combined 24 months maturation on lees, before triple racking over a period of 6 months. The Syrah was bottled without filtration and released in March 2024. The final flourish for this baby is the 'Lady of the Vines'. Quirky as hell but totally appropriate!

