

# 2012 SYRAHMI LA LA SHIRAZ

In homage to Guigal's famous La Mouline, La Turque and La Landonne – my vision for this wine was to attempt to age a single vineyard Heathcote Shiraz in 100% new oak for a minimum of 36 months. This is the fifth release of Syrahmi La La. It is small batch from a single barrel of Shiraz and will only ever be released in great vintages. The wine is released only when it's believed to be ready with a minimum of 6 years of age.

The 2012 La La comes from the Greenstone vineyard set on the 550 million year old Cambrian soils, 200m above sea level.

All grapes were handpicked < 1 to 1.5 kg per vine.

## VINEYARD

### Greenstone

<b>Town:</b> Colbinabbin	<b>Clone:</b> 2626 & PT10
<b>Region:</b> Heathcote	<b>Aspect:</b> East to West
<b>Planted:</b> 2003	<b>Soils:</b> 550 million year old Cambrian
<b>Area:</b> 8Ha	<b>Altitude:</b> 200m

## TASTING NOTES

Dark and deep brick red, a riot of perfume and spice of ripe wild raspberries, cherries, gun smoke, turned earth, minerals and spice, powerful and intense with meaty salami and black olive tapenade notes.

Super fresh palate that's driven by intense sweet fruit again of black cherries and wild raspberries with black olives, lavender and dried herbs, a long savoury mid palate of smoked meat/salami, rich and powerful structure, finishing with fine grain tannins and balanced natural acidity.

Syrahmi wines have always been made to be approachable on release and ready for drinking. La La after spending over five and a half years in barrel and bottle already – will age well for a further 20 years to come.

**Ageing:** 20+ years

## WINE ANALYSIS

**Alc/Vol:** 13.2%    **Acidity:** 5.8    **PH:** 3.52

## VINTAGE CONDITIONS

2012 was an exceptional vintage that will rank among the top three of modern times. Yields were strong, particularly for Shiraz. Additional moisture developed bright, vibrant fruit with good fruit definition and nice ripe tannins. The conditions also allowed the fruit to ripen well on the vine with offering good concentration and balanced acidity.

## WINEMAKING

**Fruit:** 100% whole bunch, wild yeast fermentation and malolactic fermentation.

**Fermentation:** Open fermenter, no pumping, hand plunged only, 34 days on skins before pressing. Free run only used for this wine.

**Maturation:** Aged in 500L 100% new French oak for 42 months. Wine is left on lees without racking, then bottled un-fined & unfiltered with min. SO2 to age for a further 3 years.

**Yeast:** Wild yeast    **Filtration:** None    **Fining:** None



# SYRAHMI

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