

2015 SYRAHMI GRANITE SHIRAZ



Each year grapes are sourced and selected from a different single vineyard in the Heathcote region, for that reason each year the wine will have a different name to reflect the vintage.

2015 is named Granite...Grown on the rolling granite hills of Tooborac!

After moving to Tooborac in October 2014 I was in search of a vineyard that had Shiraz growing on Granite soils. I was rewarded with the fruit from the Merindoc Vineyard, planted in 1994. The established vineyard was only 3 km away from my new home. Bingo!!

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

VINEYARD

Merindoc Vineyard, planted by the Shelmerdine family in 1994.

Town: Tooborac	Soils: granitic, ironstone washed through with granite sand over yellow and black cracking clays.
Region: Heathcote	Altitude: 288m
Planted: 1994	
Area: 2.8Ha	
Clone: PT23	
Aspect: East to West	

TASTING NOTES

Dark and deep brick red, a riot of perfume of ripe wild raspberries, crushed granite rock and wet earth, smoked bacon fat, cherries, bergamot tea and black olive paste create a sense of excitement. Lightness with finesse and elegance.

Complex, dense medium weight palate with intense energy. Lifted perfume of black olive tapenade, smoked meats with red and blue fruits add to the fine boned tannin from the 80% whole bunch used. Long, complex with rich red fruits, finishing with salivating freshness from the driving acidity.

WINE ANALYSIS

Alc/Vol: 13.5% Acidity: 5.9 PH: 3.68

VINTAGE CONDITIONS

2015 was a very early and hot vintage; grapes were ripening at a rate that I had not seen in Heathcote before. Picking grapes with balance and acidity was the key.

The last pick of the year from the southern most vineyards was the one and only that made it into Syrahmi 2015, amazing to think it was only the first time I had ever worked with this vineyard. With ripe Shiraz grapes being picked at only 12.4% Be'.

WINEMAKING

Fruit: 80% whole bunch, wild yeast fermentation and malolactic fermentation.

Fermentation: Open fermenter, no pumping, hand plunged only, 36 days on skins before pressing. Free run only used for this wine.

Maturation: Aged in used 2800L Foudre 100% French for 17 months. Wine is left on lees without racking, then bottled unfiltered & unfiltered with min. SO2 to age for a minimum of 3 years before release 3 years.

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



SYRAHMI

FOR ALL ENQUIRIES, SALES AND EVENTS, PLEASE CONTACT ADAM@SYRAHMI.COM.AU | 0407 057 471

SYRAHMI.COM.AU

[ADAMFOSTER](#)

[ADAMFOSTER](#)

[MONSIEURFOSTER](#)