

2016 SYRAHMI MOURVÈDRE SHIRAZ

The vine cuttings were taken from the famous Wendouree Mataro block in the Clare Valley and planted in the Greenstone vineyard located 45km north of Heathcote. Making this wine was all about laissez faire winemaking; I wanted to capture the purity of Mourvèdre fruit without the dense, rich structure that it is famous for.

This close-planted Mourvèdre vineyard (4545 vines per Hectare) on rich pre-Cambrian soil produced fruit of amazing complexity and length of flavour

VINEYARD

Greenstone

Town: Colbinabbin
Region: Heathcote
Planted: 2003
Area: 8Ha

Clone: Cuttings taken from Wendouree
Aspect: East to West
Soils: 550 million year old Cambrian
Altitude: 200m

TASTING NOTES

Bright dark raspberry red in colour, the perfumed nose of ripe berry fruits. Think wild blueberries, raspberries, layered with dried herbs, amaro and ginger, savoury turned earth spice, lifted whole bunch (60%) and a meaty small goods character. Rich powerful entry and long mid palate make way for velvet like fine tannins; palate is long, expansive and balanced.

Ageing: 10+ years

WINE ANALYSIS

Alc/Vol: 14.2% **Acidity:** 5.1 **PH:** 3.8

VINTAGE CONDITIONS

Winter and spring were atypically dry and mild with a very warm summer but not extreme. 'Early Easter early picking' they say, which resulted in a new record. Picking started 9th February almost three weeks earlier than normal with extremely good colours, rich flavours and balanced tannins.

WINEMAKING

Fruit: 60% whole bunch, wild yeast fermentation and malolactic fermentation.

Fermentation: Open fermenter, no pumping; gentle plunge every 2nd day, 24 days on skins before pressing.

Maturation: Aged in older 500L Puncheons 100% French for 11 months, then a further 1 year in bottle before release.

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



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