

2016 SYRAHMI NEW BEGINNINGS SHIRAZ

2016 is named New Beginnings... "The journey of a thousand miles begins with a single step" – Lao Tzu

One door closes, another door opens! And what an exciting door it's become. After the sale of Greenstone in 2015, I was in the search of a new vineyard. After a phone call from Carl Brown in 2015 we started a conversation about working together in the future.

I was struck by Carl's obsession with soil health, and the care and management he puts into the vineyard. The attraction amplified once I learnt it was the only certified organic vineyard in Heathcote.

2016 was the earliest vintage I've ever encountered in Heathcote, picking every grape variety before end of February. Bringing back memories of the early 2003 vintage in Cote Rôté.

VINEYARD

Carl Brown's Vineyard.

Town: Colbinabbin	Aspect: North to South
Region: Heathcote	Soils: 550 million year old Cambrian
Planted: 2001	Altitude: 200m
Area: 2.0Ha	
Clone: PT23	

TASTING NOTES

Dark and deep brick red, a riot of perfume encompassing ripe wild blackberries, baked red earth and dry sage herb, smoked meats/charcuterie, bergamot tea and black olive create a sense of excitement.

Complex, dense weighted palate with intense energy. Lifted perfumes of black olive tapenade, smoked meats with compounded black fruits add to the ultra fine savoury tannin from the 90% whole bunch used is a feature. Long, deep and complex with rich dark fruits, the ripeness of the vintage has still left the wine with freshness for a very long future ahead.

Ageing: 15+ years

WINE ANALYSIS

Alc/Vol: 14.2% Acidity: 6.1 PH: 3.72

VINTAGE CONDITIONS

Heathcote had one of the coldest winters in recent memory, and the driest lead into a warm and dry spring and early summer; harvest was the earliest on record. Heathcote is normally known for its cool nights and warm days but this year the nights were particularly warm in December and early January, which contributed to the early ripening of the berries. Most will agree that Shiraz is of exceptional quality in 2016.

WINEMAKING

Fruit: 90% whole bunch, wild yeast fermentation and malolactic fermentation.

Fermentation: Open fermenter, no pumping, hand plunged only, 40 days on skins before pressing. Free run only used for this wine.

Maturation: Aged in used 2800L Foudre 100% French for 16 months. Wine is left on lees without racking, then bottled unfiltered & unfiltered with min. SO2 to age for a further 3 years.

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




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