

2017 SYRAHMI DEMI MOURVÈDRE ROSE

The 2017 Syrahmi Demi Mourvèdre rosé is from the Chalmers Family vineyard in Heathcote. The Mourvèdre is exclusively grown for Syrahmi on red Cambrian soils at 200m above sea level.

VINEYARD

Chalmers (grown exclusively for Syrahmi)

Town: Heathcote	Clone: Wendoree Clone
Region: Heathcote	Aspect: East to West
Planted: 2009	Soils: 550 million year old Cambrian
Area: 1Ha	Altitude: 200m

TASTING NOTES

There's a smoky, charred edge to the fruit, and a real sense of that meatiness straight away. The fruit is in the background initially, but once you're on the second glass it really shines. There's a lick of white pepper spiciness to keep things fresh and of course plenty of vibrant acidity. Think Bandol!

Ageing: 3-5 years

WINE ANALYSIS

Alc/Vol: 12.2% **Acidity:** 4.85 **PH:** 3.75

VINTAGE CONDITIONS

2017 was a great vintage for quality fruit. The record amount of rain in Winter and Spring coupled with a mild Summer made for a late start and therefore late vintage. These conditions gave higher than average yields with no compromise on quality. Full flavour ripeness at a lower baumé this vintage resulted in lower alcohols and great natural acidity. The perfect components every winemaker wishes for each year!

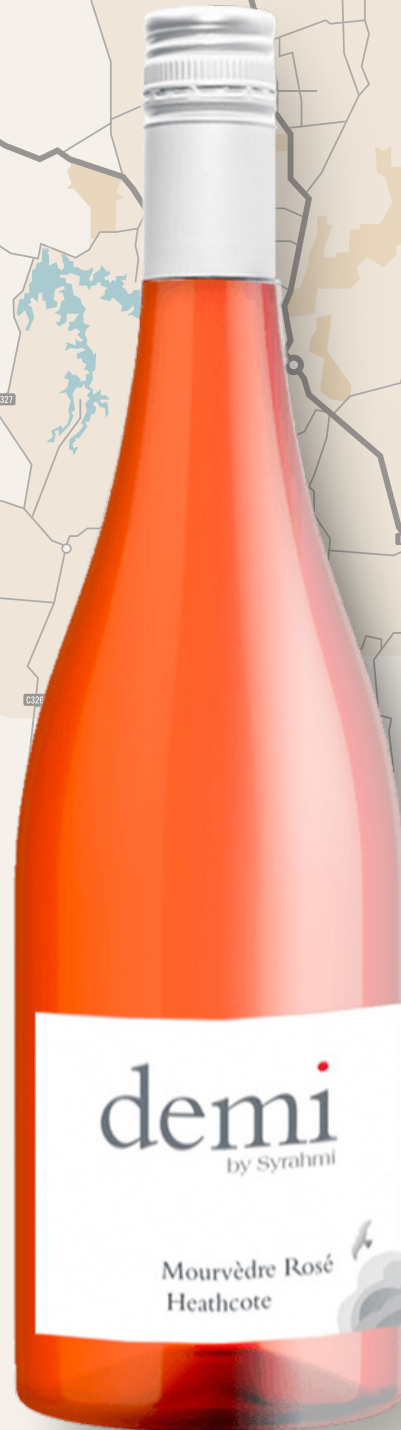
WINEMAKING

Fruit: Picked by 8am slow pressed at 10am – cooler, softer fine juice.

Fermentation: 100% Natural barrel fermentation with full lees solids.

Maturation: Aged in used 500 Lt old French barrels for 6 months.

Yeast: Wild yeast **Filtration:** None



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