2017 **DEMI** BY **SYRAHMI**

The 2017 Demi by Syrahmi is a blend of two vineyards across Heathcote. South of Heathcote, Shelmerdine's Tooborac vineyard "The Flat" on granite-based soil. To round off the blend is the close-planted Greenstone vineyard fruit from the 550-million pre Cambrian red soils in the North.

VINEYARD

Tooborac "The Flat" Region: Heathcote Planted: 1994 Area: 2.8Ha Clone: PT23 Aspect: North to South

Soils: Granitic, ironstone washed through with granite sand over yellow and black

cracking clays.

Altitude: 250m

Town: Colbinabbin Region: Heathcote Planted: 2003 Area: 8Ha Clone: 2626 & PT10 Aspect: East to West

Soils: 550 million year old Cambrian

Altitude: 200m

TASTING NOTES

Very bright crimson and purple in colour. Intense perfume of lifted wild raspberries, black olives, soy and turned earth. Crushed granite, red and black cherries, graphite and gun smoke with energetic freshness and length, the palate shows the best of Heathcote with a light touch. Savoury dried herbs and spice, graphite and tapenade again, with very fine tannin coming from the 70% whole bunches during ferment, balanced red fruits leading through a long savoury finish. Concentrated but light on its feet.

Ageing: 5+ years

WINE ANALYSIS

Alc/Vol: 14% Acidity: 6.2 PH: 3.54

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 baume this vintage resulted in lower alcohols and great natural acidity. The perfect components every winemaker wishes for each year!

WINEMAKING

Fruit: 70% whole bunch, wild yeast fermentation and malolactic fermentation.

Fermentation: Open fermenter, hand plunged only.

Maturation: Aged in used 500 & 2800 Lt old French barrels for 10 months.

Yeast: Wild yeast Filtration: None Fining: None





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