

2017 SYRAHMI GRENACHE

I have a great love of Grenache after having worked and lived in the Rhone Valley for 4 vintages and visiting and tasting the great wines of Southern France. In 2008 I worked with Pierre Gaillard in South West France and was given the opportunity to make my first French wine, Grenache from 80+ year old vineyard, which was called L'Imposteur. I have now taken that knowledge and applied it to create this local Grenache. It took some time to find a vineyard that I was happy with and that I was confident would produce a Grenache that I am very proud of.

Thanks to Shelmerdine for access to the 23-year-old Grenache from Willoughby Bridge Vineyard.

VINEYARD

Willoughby Bridge.

Town: Colbinabbin	Aspect: North to South
Region: Heathcote	Soils: 550 million year old Cambrian
Planted: 1997	Altitude: 210m
Area: 2.0Ha	
Clone: BVRC38	

TASTING NOTES

Colour can be deceptive, Pinot like. It's all about the lifted perfume and sweet scents of wild raspberries and cherry.

Luscious, unctuously textured fresh fruits, cherry ripe and baked red earth of classic Heathcote soil, think spent shotgun cartridge.

Medium bodied with good glycerin mouth feel and fresh thyme. Soft velvety texture, very fine and long tannin (50% whole bunch) with sweet mid palate of dried red earth, raspberry and spice.

Ageing: 10+ years

WINE ANALYSIS

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

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: 50% whole bunch, wild yeast fermentation and malolactic fermentation.

Fermentation: Open fermenter, no pumping, foot stomped and then gently plunged every day or two, 13 days on skins before pressing.

Maturation: Aged in older 500L Puncheons. 100% French for 13 months, then a further 9 months in bottle before release.

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




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