

# 2017 SYRAHMI MOURVÈDRE

After the crazy early and hot vintage of 2016, the 2017 vintage was the latest picked harvest with cool and long and slow ripening. The Mourvèdre was picked on the 3rd May.

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.

## VINEYARD

Greenstone.

|   |   |
|---|---|
| <b>Town:</b> Colbinabbin                    | <b>Aspect:</b> East to West                 |
| <b>Region:</b> Heathcote                    | <b>Soils:</b> 550 million year old Cambrian |
| <b>Planted:</b> 2003                        | <b>Altitude:</b> 200m                       |
| <b>Area:</b> 8.0Ha                          |   |
| <b>Clone:</b> Cuttings taken from Wendouree |   |

## TASTING NOTES

This close-planted Mourvèdre vineyard (4545 vines per Hectare) on rich pre-Cambrian soil produced fruit of amazing complexity and length of flavour. Bright and light raspberry red in colour, the perfumed nose of ripe berry fruits, raspberries and layered with dried herbs, amaro and warm spice of garam masala.

Savoury turned earth, spice, lifted whole bunch (50%) and a meaty small goods character. Medium bodied, lighter on its feet than most Mourvèdre's.

This wine is all about texture and fine velvet like fine tannins; palate is long, rolling and fresh.

Ageing: 10+ years

## WINE ANALYSIS

Alc/Vol: 14.2%    Acidity: 5.3    PH: 3.78

## 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; gentle plunge every 2nd day, 22 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



  
SYRAHMI

FOR ALL ENQUIRIES, SALES AND EVENTS, PLEASE CONTACT [ADAM@SYRAHMI.COM.AU](mailto:ADAM@SYRAHMI.COM.AU) | 0407 057 471

[SYRAHMI.COM.AU](http://SYRAHMI.COM.AU)

[ADAMFOSTER](#)

[ADAMFOSTER](#)

[MONSIEURFOSTER](#)