

# 2017 SYRAHMI LA LA SHIRAZ

In homage to Guigal's famous La Mouline, La Turque and La Landonne – my vision for this wine was to attempt to age a single vineyard Heathcote Shiraz in 100% new oak for a minimum of 36 months. This is the sixth release of Syrahmi La La. It is small batch from a single barrel of Shiraz and will only ever be released in great vintages. The wine is released only when it's believed to be ready with a minimum of 6 years of age.

Bottled April 2021

The 2017 La La comes from the Greenstone vineyard set on the 550 million year old Cambrian soils, 200m above sea level.

All grapes were handpicked < 1 to 1.5 kg per vine.

## VINEYARD

### Greenstone

Town:	Colbinabbin	Clone:	2626 & PT10
Region:	Heathcote	Aspect:	East to West
Planted:	2003	Soils:	550 million year old Cambrian
Area:	8Ha	Altitude:	200m

## TASTING NOTES

Dark and deep brick red, a riot of perfume and spice of ripe wild raspberries, cherries, gun smoke, turned earth, minerals and spice, powerful and intense with meaty salami and black olive tapenade notes.

Super fresh palate that's driven by intense sweet fruit again of black cherries and wild raspberries with black olives, lavender and dried herbs, a long savoury mid palate of smoked meat/salami, rich and powerful structure, finishing with fine grain tannins and balanced natural acidity.

Syrahmi wines have always been made to be approachable on release and ready for drinking. La La after spending over five and a half years in barrel and bottle already – will age well for a further 20 years to come.

## WINE ANALYSIS

Alc/Vol: 13.8%    Acidity: 6.3    PH: 3.69

## 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:** 100% whole bunch, wild yeast fermentation and malolactic fermentation.

**Fermentation:** Open fermenter, no pumping, hand plunged only, 34 days on skins before pressing. Free run only used for this wine.

**Maturation:** Aged in 500L 100% new French oak for 46 months. Wine is left on lees without racking, then bottled un-fined & unfiltered with min. SO2 to age for a further 2 years in bottle.

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



# SYRAHMI

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