

2018 DEMI BY SYRAHMI

2018 Demi by Syrahmi is a blend of three vineyards across Heathcote. South of Heathcote, Shelmerdine's Tooborac vineyard "The Flat" and "The Springs" on granite-based soil and the close-planted Greenstone vineyard fruit from rich the 550-million pre Cambrian red soils in the North.

VINEYARD

Tooborac "The Flat"

Town: Tooborac
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: 300m

Tooborac "The Springs"

Town: Tooborac
Region: Heathcote
Planted: 1995
Area: 2.8Ha
Clone: PT23
Aspect: North to South
Soils: Granitic, ironstone washed through with granite sand over yellow and black cracking clays.

Altitude: 300m

Greenstone

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

Winter and spring were atypically dry with a very mild summer, perfect for long slow dry aging of Shiraz grapes. I love this vintage as I always enjoy the long, slow and cooler vintages in Heathcote. They produce wines of great finesse and elegance.

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 80% whole bunches during ferment, balanced red fruits leading though a long savoury finish. Concentrated but light on its feet.

WINE ANALYSIS

Alc/Vol: 13.8% **Acidity:** 6.0 **PH:** 3.65

VINTAGE CONDITIONS

2018 was a warm and dry start to the beginning of the year. There was limited rainfall in spring and summer, followed by warm summer days with cool nights where temperatures dropped to approximately 14 degrees.

As a result the grapes were given time to recover which allowed the fruit to 'retain freshness and slowly ripen with beautiful flavour development, structure and tannin'. There were average yields due to lower than normal bunch weights but the trade off was the quality of the fruit this year. Shiraz was the standout with lovely colour and intensity.

WINEMAKING

Fruit: 80% whole bunch, wild yeast fermentation and malolactic fermentation.

Fermentation: Open fermenter, hand plunged and minimal pump over's.

Maturation: Aged in new and used 500 & 2800 Lt old French barrels for 13 months.

Yeast: Wild yeast **Filtration:** None **Vegan Friendly**



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

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