

# 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**



# SYRAHMI

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