

2018 SYRAHMI XV SHIRAZ (CERTIFIED ORGANIC)

Each year I source and select grapes from a different single vineyard in the Heathcote region. Each year the wine has a different name to reflect the vintage.

This release I have named XV, being the 15th vintage of Syrahmi Shiraz.

XV comes from Carl Brown's vineyard. I started working with Carl back in 2015. I was struck by his obsession with soil health and the care and management he puts into the vineyard. The attraction amplified once I learnt it was the only certified organic vineyard in Heathcote.

2018 was a year of low yields but exceptional quality, perhaps one of the greatest vintages in the last ten years. The extreme heat in Jan and Feb meant for smaller berries, which provided rich colour, concentrated flavour and lovely tannins.

VINEYARD

Carl Brown's Vineyard.

Town: Colbinabbin	Aspect: North to South
Region: Heathcote	Soils: 550 million year old Cambrian
Planted: 2002 certified organic 2005	Altitude: 200m
Area: 2.0Ha	
Clone: PT23	

TASTING NOTES

Dark and deep purple, a riot of perfume encompassing ripe wild blackberries, violets, baked red earth, black pepper and dried thyme. Smoked meats/charcuterie, bergamot tea and black olive create a sense of excitement and wondrous joy.

Complex, dense weighted palate with intense energy. Lifted perfumes of black olive tapenade, smoked meats with compounded black fruits add to the ultra-fine savoury tannin. Long, deep and complex with rich dark fruits, the vintage style has left this wine with freshness and texture for a very long and bright future ahead.

Ageing: 15+ years

WINE ANALYSIS

Alc/Vol: 13.6% **Acidity:** 6.1 **PH:** 3.69

VINTAGE CONDITIONS

A warm and dry start to the beginning of the year delivered significantly lower yields than an average harvest in the Heathcote wine growing region. The limited rainfall in spring and the extreme heat in Jan and Feb meant for smaller berries, which provided rich colour, concentrated flavour and lovely tannins. The days were hot but the nights were cool which gave the grapes time to recover retain freshness whilst slowly ripening.

WINEMAKING

Fruit: 90% whole bunch, wild yeast fermentation and malolactic fermentation.

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

Maturation: Aged in used 2800L Foudre 100% French for 20 months. Wine is left on lees without racking, then bottled unfined & unfiltered with min. SO2.

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




SYRAHMI

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

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