

2018 SYRAHMI LA LA SHIRAZ

Released October 2024

In homage to Guigal's famous La Mouline, La Turque and La Landonne – my vision for this wine is to attempt to age a single vineyard Heathcote Shiraz in 100% new oak for a minimum of 36 months. This is the eighth release of Syrahmi La La. It is produced in tiny volumes, 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 27th July 2022

The 2018 Syrahmi La La is our eighth release – coming from an outstanding vintage that had good fruit set, producing grapes with lovely colour and intensity. The grapes were hand picked in the Greenstone vineyard, which is set on 550 million year old Pre-Cambrian era soils at 200m elevation, and fermentation took place with 100% whole bunch, wild yeasts and hand plunging. The wine then aged in 100% new 600L Stockinger barrel for 50 months (the longest yet), before bottling in August 2022.

Now, with 6.5 years of age, the 2018 Syrahmi La La is ready to meet the world.

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

At 97 points, the 2018 Syrahmi La La was the only Heathcote shiraz to be included in the 2025 Halliday Wine Companion's top wines listed by variety.

'It's a dense wine, it displays a significant volume of both fruit and oak, and it churns with tannin from the mid-point of the wine onwards. It's a svelte, smoky, complex version of the take-no-prisoners style. And yet, even though it is all that, it's a good deal more as well, thanks mostly to the wonderful length of its flavour but also to the wine's rare blend of kaleidoscopic flavour and all-around control.'

Campbell Mattinson – 97 POINTS - Published 10 June 2024

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.

Ageing: 20+ years

WINE ANALYSIS

Alc/Vol: 13.8% Acidity: 6.63 PH: 3.47

VINTAGE CONDITIONS

Good rains during November led to good fruit set and minimised the stress on the vines. There were average yields of darkly coloured, abundant fruit and depth of flavour with seamless structure and balance.

WINEMAKING

Fruit: 1100% 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 600L 100% New Stockinger Barrell for 50 months. Wine is left on lees without racking, then bottled un-fined & unfiltered with min. SO2 to age for a further 2 years.

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



SYRAHMI

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