

2019 SYRAHMI ANGUS SHIRAZ



Named after our second son Angus born 2019. What a vintage!!! I would go to the lengths to say the greatest vintage I've seen in Heathcote since I've started making wines in the region (first vintage 2003). 95% whole bunch from certified organic vineyard, wild yeast fermentation in open 4000L concrete vat. Gentle hand and foot plunging, malolactic fermentation, and maturation in used French oak foudre (2800L) and Austrian oak Stockinger (2000L) only free run is used, unfinned and unfiltered with 2 years in bottle before release.

Released July 2023

VINEYARD

Carl Brown's Vineyard	Soils: 550-million-year-old Cambrian
Town: Colbinabbin	Altitude: 200m
Region: Heathcote	
Planted: 2001	
Area: 2.0Ha	
Clone: PT23	
Aspect: North to South	

TASTING NOTES

This is meaty, spicy, floral and no doubt more, its plum-shot heart surrounded by all manner of goings on. Floral notes sit high in the wine, as do smoked meat characters and sweet cedar. It's a hell of a ride but, most importantly, it's a convincing one." 94 pts, Campbell Mattinson

Ageing: 15+ years

WINE ANALYSIS

Alc/Vol: 13.5% Acidity: 6.4 PH: 3.67

VINTAGE CONDITIONS

The dry winter of 2018 forced an early spring, and the buds were bursting earlier than usual. A good amount of welcome rain followed in mid spring encouraging rapid but balanced growth. The hot spell early in the year accelerated ripening, but the balance of cool Heathcote nights and hot days made for exceptional growing conditions for Shiraz. It was a vintage that truly defied the conditions.

WINEMAKING

Fruit: 95% 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 used 2800L Foudre 100% French for 20 months. Wine is left on lees without racking, then bottled unfinned & unfiltered with min. SO2 to age for a further 3 years.

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

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

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