

2019 DEMI BY SYRAHMI

The spectacular 2019 Demi by Syrahmi is a blend of four vineyards across Heathcote. South of Heathcote, Shelmerdine's Tooborac vineyard "The Flat" and "The Springs" on granite-based soil, the close-planted Greenstone vineyard on 550-million pre Cambrian red soils in the North and finally Carl Brown's certified organic vineyard also on the red Cambrian soil.

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

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 more depth and intensity than previous vintages.

Savoury dried herbs and spice, graphite and tapenade again, with very fine tannin coming from the 85% 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:** 5.8 **PH:** 3.60

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: 85% 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, then stainless steel for a further 8 months.

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




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