

# 2020 SYRAHMI GRENACHE

I have a great love of Grenache after having worked and lived in the Rhone Valley for 4 vintages and visiting and tasting the great wines of Southern France. In 2008 I worked with Pierre Gaillard in Southwest France and was given the opportunity to make my first French wine, Grenache from 80+ year old vineyard, which was called L'Imposteur. I have now taken that knowledge and applied it to create this local Grenache. It took some time to find a vineyard that I was happy with and that I was confident would produce a Grenache that I am very proud of.

The fruit comes from 23-year-old Grenache vines from the Willoughby Bridge Vineyard.

## VINEYARD

### Willoughby Bridge

<b>Town:</b> Colbinabbin	<b>Aspect:</b> North to South
<b>Region:</b> Heathcote	<b>Soils:</b> 550 million year old Cambrian
<b>Planted:</b> 1997	<b>Altitude:</b> 210m
<b>Area:</b> 2.0Ha	
<b>Clone:</b> BVRC38	

## TASTING NOTES

Colour can be deceptive, Pinot like. It's all about the lifted perfume and sweet scents of wild raspberries, cherry and Amaro like characters. Luscious, unctuously textured fresh fruits, cherry ripe and baked red earth of classic Heathcote soil, think spent shotgun cartridge. Medium bodied with good glycerin mouth feel and fresh thyme. Soft velvety texture, very fine and long tannin (50% whole bunch) with sweet mid palate of dried red earth, raspberry, and spice.

Ageing: 10+ years

## WINE ANALYSIS

Alc/Vol: 14.5%    Acidity: 5.1    PH: 3.8

## VINTAGE CONDITIONS

The winter of 2019 was dry and cold with very little if any rain resulting in very dry soils. Spring and Summer was not much better. The result was exceptionally low yields, culminating in dark, concentrated fruit but remarkable quality with all things considered.

## WINEMAKING

**Fruit:** 50% whole bunch, wild yeast fermentation and malolactic fermentation.

**Fermentation:** Open fermenter, no pumping, foot stomped and then gently plunged every day or two, 24 days on skins before pressing.

**Maturation:** Aged in older 500L Puncheons. 100% French for 22 months, then a further 12 months in bottle before release.

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



  
SYRAHMI

FOR ALL ENQUIRIES, SALES AND EVENTS, PLEASE CONTACT [ADAM@SYRAHMI.COM.AU](mailto:ADAM@SYRAHMI.COM.AU) | 0407 057 471

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