2020
SYRAHMI MOURVÈDRE

Released July 2023

This is the first time working with this fruit from the 25-year-old Willoughby Bridge vineyard located 55km north of Heathcote. Making this wine is all about laissez faire winemaking; I wanted to capture the purity of Mourvèdre fruit without the dense, rich structure that it is famous for.

VINEYARD

Willoughby Bridge

Town:	Colbinabbin	**Clone:**	BVRC38
Region:	Heathcote	**Aspect:**	North to South
Planted:	1997	**Soils:**	550 million year old Cambrian
Area:	2Ha	**Altitude:**	210m

TASTING NOTES

Deep colour and pungent aromas of oil of cloves, gentian violet and balsamic herbs. There are suggestions of whole-bunch fermentation. Intense and medium-full bodied with sinuous tannins and refreshing acidity on the finish. Interesting wine with a novel set of flavours and aromas. – 91 Points Campbell Mattinson

Ageing: 10+ years

WINE ANALYSIS

Alc/Vol: 13.8% **Acidity**: 5.3 **PH**: 3.80

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; gentle plunge every 2nd day, 28 days on skins before pressing.

Maturation: Aged in older 500L Puncheons 100% French for 22 months, then a further 1 year in bottle before release.

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

SYRAHMI

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

SYRAHMI.COM.AU | ADAMFOSTER | ADAMFOSTER | MONSIEURFOSTER