

2023 DEMI BY SYRAHMI

13th release. The 2023 Demi by Syrahmi is a blend of three vineyards from the Heathcote region. Kennedy's, Carl Brown, & Humis all make up the blend with a typical high percentage of whole bunch (+70%). Wild yeast fermentation and malolactic fermentation. Open fermenter, foot & hand plunging with minimal pump overs. Matured in new and seasoned French oak for 12 months and a further 2 months in stainless steel before bottling.

VINEYARD

Kennedy's Vineyard

Town: Mount Camel
Region: Heathcote
Planted: 2002 & 2007
Area: 10Ha in 2002 another 10 in 2007
Clone: 1654
Aspect: North to South
Soils: 550-million-year-old Cambrian, volcanic rock & greenstone

Carl Brown's Vineyard

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

Humis Vineyard

Town: Colbinabbin
Region: Heathcote
Planted: 2001 onwards
Area: 20Ha
Clone: PT23 & 1654
Aspect: East to West
Soils: 550-million-year-old Cambrian
Altitude: 133m

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 70% whole bunches during ferment, balanced red fruits leading through a long savoury finish. Concentrated but light on its feet.

WINE ANALYSIS

Alc/Vol: 13.4% Acidity: 6.7 PH: 3.68

VINTAGE CONDITIONS

A very cold winter in Heathcote led into a mild and very wet spring. Mild conditions continued throughout the summer and the harvest didn't commence until March, roughly four weeks later than average. This allowed the fruit to hang for longer and gain more concentration of fruit but without alcohol ripeness. The yields were down a little, but the quality was still high resulting in lovely savoury flavours.

WINEMAKING

Fruit: 70% whole bunch, wild yeast fermentation and malolactic fermentation.

Fermentation: Open fermenter, hand plunged and minimal pump overs.

Maturation: Aged in new and used French puncheons for 12 months, then stainless steel for a further 3 months.

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




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