

# 2022 DEMI BY SYRAHMI

12th release. The 2022 Demi by Syrahmi is a blend of four vineyards from the Heathcote region. Kennedy's, Carl Brown, & Cavalry all make up the blend with a typical high percentage of whole bunch (+60%). 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 3 months in stainless steel before bottling.

## VINEYARD

### Cavalry Greytown Vineyard

**Town:** Greytown  
**Region:** Heathcote  
**Planted:** 1960's  
**Area:** 4.8 Ha  
**Aspect:** North to South  
**Soils:** 550-million-year-old Cambrian  
**Altitude:** 253m

### 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

### Mclvor Estate Vineyard

**Town:** Tooborac  
**Region:** Heathcote  
**Planted:** 1997  
**Aspect:** North to South  
**Soils:** Granite  
**Altitude:** 380m

## TASTING NOTES

This is a totally beautiful wine, as fresh as a spring day. It points the way for newcomers, be they winemakers or consumers. There's nothing demi here, nothing left undone, nor overdone. There's just enough edge to the pepper and the posy of fruits. James Halliday 96 pts and TOP 100.

## WINE ANALYSIS

**Alc/Vol:** 13.6%    **Acidity:** 5.8    **PH:** 3.60

## VINTAGE CONDITIONS

A very cold winter led into a mild and fittingly wet spring. Overall, a mild season in which produced average yields of very high-quality fruit in the Heathcote region.

## WINEMAKING

**Fruit:** 60% 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**



  
SYRAHMI

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