# 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.

Kennedy's Vineyard

Region: Heathcote

Planted: 2002 & 2007

1654

Aspect: North to South

McIvor Estate Vineyard

Aspect: North to South

Region: Heathcote

Planted: 1997

Soils: Granite

Altitude: 380m

Mount Camel

10 in 2007

10Ha in 2002 another

old Cambrian, volcanic rock & greenstone

Town:

Area:

Clone:

#### VINEYARD

Cavalry Greytown Vineyard Town: Grevtown Region: Heathcote Planted: 1960's 4.8 Ha Area: Aspect: North to South Soils: 550-million-year-old

Cambrian

Altitude: 253m

Carl Brown'sVineyard

Town: Colbinabbin Region: Heathcote Planted: 2001 2.0Ha Area: Clone: PT23 Aspect: North to South

Soils: 550-million-year-old

Cambrian

Altitude: 200m

# 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

### 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.

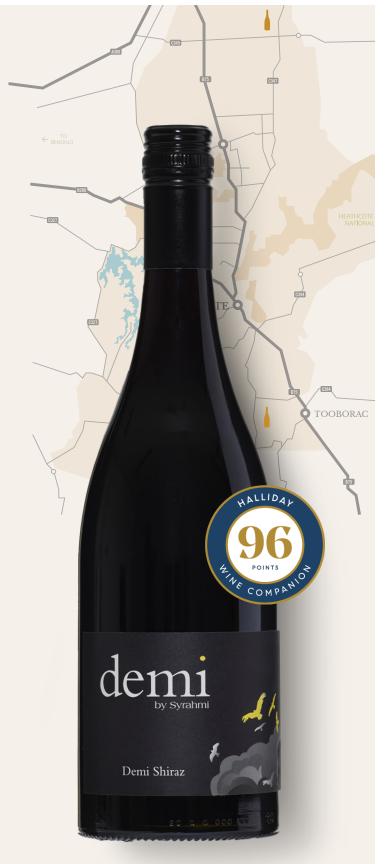
## WINEMAKING

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





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