



# SIMON\_TOLLEY

Adelaide Hills

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## SYRAH

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2016



### HARVEST

A small area of grapes was selected from our low yielding vines grown on the higher slopes of our estate on 12th April, 2016.

### WINEMAKING

Approximately 15% of the fruit was hand-picked and 75% machine harvested and de-stemmed in the vineyard. The de-stemmed portion of fruit was divided evenly into open fermenters over the hand-picked portion of fruit. Fermentation took place over a 14 day period and further held on skins post ferment for 14 days. After a light pressing the wine was racked to small French oak barrels with further racking from barrel (3X) and matured in oak for 18 months. Bottled October 2017.

### CHARACTER

Mixed berry aromas of blackberry and blueberry with cool climate "Syrah" characteristics of mild spices and cherry flavours. The colour is bright with a violet hue and the palate structure is mid-weighted, with fine, soft tannins. The wine is good to drink now but will benefit and mature elegantly with further cellaring.

### RELEASE DATE

November 2018

### ALCOHOL

14.5% alc/vol

**SCREW CAP**, to ensure freshness and longevity.

*In a Simon and his families in realising their dream and date.*