



SIMON_TOLLEY

Adelaide Hills

SYRAH

Clonal Selection: SA1654

2015



HARVEST

Grapes were selected from low yielding vines growing on the higher slopes of our estate on 20th March, 2015.

WINEMAKING

Approximately 20% handpicked and harvested at 14.2 Baume. Open rollers used at crushing to maximize percentage of whole berries. Approximately 50% fermented in a Potter fermenter and 50% in an open fermenter. The fruit was 5 day's cold soaked at 2-5°C to increase colour vibrancy and maintain fruit freshness. The juice was allowed to warm up on its own with natural yeasts starting fermentation, additional yeast added at 6 Baume. Extended skin contact post fermentation (50% 2 weeks in potter & 50% 4 weeks in open fermenter) for additional tannin extraction, integration & palate softening. Transferred to oak for malolactic fermentation – 20% new French oak and balance into 2-3year old French hogsheads. Bottled September 2016.

CHARACTER

Mixed red & black berry aromas with strong varietal character. A mouth filling, well balanced medium to full bodied palate, well-structured with soft, silky tannins.

RELEASE DATE July 2017

ALCOHOL 13.8% alc/vol

SCREW CAP Ensures freshness and longevity.

*Join Simon and his family in realising their dream and date with destiny!
Simon Tolley; Viticulturist*