



SIMON_TOLLEY

Adelaide Hills

SYRAH

Clonal Selection: SA1654

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 Ensures freshness and longevity.

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