



# SIMON\_TOLLEY

Adelaide Hills

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## SYRAH

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Clonal Selection: R6WV28 & 2626

### 2019

#### HARVEST

Grapes were selected from low yielding vines growing on the higher slopes of our estate on 13<sup>th</sup> April, 2019. Two cool climate clones comprising of R6WV28 and 2626 were combined to maximize the potential of the wine.

#### WINEMAKING

The bunches were destemmed and fermented with approximately 10% handpicked bunches. The fermentation was carried out over a 14 day period and held on skins post ferment for 5 days. After light pressing, the wine was racked to small French oak barrels and matured for 14 months and bottled approximately 6 months later.

#### CHARACTER

A medium bodied, aromatic wine with a deep violet colour. The flavours consist of a combination both red and blue cool climate fruits. Approx. 10% of new oak adds a hint of spice to the palate. The wine is fresh, well-defined with soft, silky tannins.

#### RELEASE DATE

October 2020

#### ALCOHOL

14.5% alc/vol

#### SCREW CAP

Ensuring freshness and longevity.

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

