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TASTING NOTES

Adelé 2014 Syrah

Details:	<p>In line with the Adelé range, small batch only 100 dozen made, wild ferment, 12.5% whole bunch, bottled without fining or filtration.</p> <p>Syrah, is an exotic, elegant wine, showing lovely cool climate Syrah (Shiraz) characters of white pepper and spice. Whole bunch ferment characters, lifts the aromatics and displays subtle upfront tannins that are balanced with blackberry and spice intensity.</p> <p>The 300 days on skins parcel, added fine layers of tannin/silk texture to complement the spice intensity from the whole bunch portion.</p>
Origin:	Sunbury, Victoria,
Blend	Syrah (Shiraz) 100%
Viticulture:	Vines planted in 1997. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening. Low yielding to ensure richly flavoured grapes.
Vintage:	Some nice rains in the winter following into November, a warm summer lead to grapes being hand picked in the mid April.
Winemaking:	2 parcels of Syrah, made this Adelé wine. The 1 st batch of fruit had 25% whole bunches with the balance whole berry, cold soaked for 4-5 days and natural "wild" yeast fermented. The 2 nd batch was hand destemmed into a large French oak puncheon (500L), natural ferment and left on skins for 300 days. Both were basket pressed into French oak barriques (20% new) with natural malolactic fermentation. 1 st batch was matured for 12 months in barriques. The wine was racked and blended on a new moon (twice) and bottled without fining or filtration. The blend of the two parcels made the whole bunch portion come down to 12.5%.
Bottled:	March 2015
Alcohol:	14 %
Ageing Potential:	Enjoy now, or cellar for 5-10 years