

DOES YOUR DOG BITE?

2012 Syrah

From a Single Vineyard in Moculta in the Eden Valley



Grab

A complex brooding expression of Eden Valley Syrah

Spiel

Eden Valley is the perfect playground for us to further explore our winemaking philosophy, which we describe as a 'sensitivity for tradition with a passion for innovation'. At a higher elevation than the Barossa Valley below, one can make even more diverse and seductive expressions of Syrah that speak of their unique sites. 'Does your dog bite?'

Colour

Garnet red with purple hues

Bouquet

A complex nose of dark cherry, tomato leaf, celery and pepper spice

Palate

A brooding palate of grainy tannins support complex dark cherry, earthy, savoury, Bloody Mary flavours

Grub Match

Bœuf bourguignon, raclette

Cellaring

A wine for 'grown-ups', so undress it now if you're feeling frisky, or in 8-10 years time if you're looking for a more exotic tease.

Vintage

A tale of hope and glory. Good rains throughout much of 2011 setup vineyards with good soil and vine health going into the growing season. Warmer and drier conditions through October and November followed, which led to strong and healthy shoot growth, and by December, below average crops were evident due to less and smaller bunches. We were full of hope. January and February were characteristically dry, but continued the trend of below-average temperatures. There was a rain event in early March, however it didn't cause any disease issues, and actually refreshed many vineyards and allowed them to ripen steadily. Not surprisingly the cool ripening conditions delivered fruit with intense aromas and flavours, and allowed every site to show its full potential and individuality in the resulting wines. 2012 was a privileged vintage. After the mother of all harvests the previous year, we were rewarded with outstanding quality across all varieties, whilst working with old friends (TSW and JP) in our new 'Home of the Brave' winery.

It will sit among the greatest vintages, perhaps the most glorious! Truly blessed and thankful.

Vineyard

David's vineyard is in the north east of the Barossa up at Moculta in Eden Valley – 397m above sea level on clay over ironstone

Vinification

The fruit is crushed/destemmed and fermented at temperatures ranging from 20- 25°C for 16 days on skins. The ferment is managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns' which assist in extracting colour, flavour and tannin from the grapes. At the end of fermentation, it is drained/pressed, and transferred to 45% new French oak puncheons, and the balance 3 and 4 year old French oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 15 months. Assemblage takes place at the end of this maturation period. This wine was bottled unfiltered in August 2013.

