

DOES YOUR DOG BITE?

2013 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 'sensibility 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

Following a 'champagne' vintage like 2012, it was always going to be a hangover year. Low winter and spring rainfall led to variable vine growth. Soil moisture monitoring and irrigation proved to be vital in one of the driest seasons on record. The dry conditions led to a poor fruit set, and a heat spell in early February brought on vintage quickly. There was no time for hangovers now, as the excitement of harvest kicked in. With most of the action over by the end of March, it was clear to see that the dry season and low yields had produced some exuberant wines reminiscent of 2008. 2013 was a fun and frantic vintage producing equally exciting wines!

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 10 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 100% new French oak puncheons to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 17 months. Assemblage takes place at the end of this maturation period. This wine was bottled unfiltered in October 2014.

