

# COLD SWEAT

2014 Syrah

From a Single Vineyard in Craneford in the Eden Valley

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## Grab

A complex ethereal expression of Eden Valley Syrah

## Spiel

Eden Valley is the perfect backdrop for us to further push our vinous boundaries. At a higher elevation than the Barossa Valley below, we embrace the funk to make even more diverse expressions of Syrah that speak of their unique sites. It's all about the one. Give the drummer some!

## Colour

Garnet red with purple hues

## Bouquet

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

## Palate

A textured palate of fine graphite tannins support complex dark cherry, savoury and Bloody Mary flavours

## Grub Match

Soupe à l'oignon, escargots

## Cellaring

Drink up, but also an 8-10 year proposition

## Vintage

'A game of two halves' was the story of vintage. Above average winter and spring rainfall led to good vine growth, but a windy spring and some unseasonal frost events resulted in a poor fruit set and potentially low yields. Heat events in January brought on vintage quickly, but the 'mother of all handbrakes' was applied in mid February with 100-150mm of rain. This and the following cool weather in March/April gave the reds the perfect hang time. It's a funny old game, and this vintage of two halves is still under analysis, but a cool season overall and low yields has produced some wines of real finesse that are already showing poise and distinction, reminiscent of 2010.  
He shoots! He scores!

## Vineyard

Chris's vineyard is in the east of the Barossa up at Craneford in Eden Valley – 450m above sea level on clay over sandstone and quartz

## Vinification

The fruit is crushed/destemmed (with 10% wholebunch) and fermented at temperatures ranging from 20- 25°C for 12 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 16 months. Assemblage takes place at the end of this maturation period. This wine was bottled unfiltered in August 2015.



