

COLD SWEAT

2015 Syrah

From a Single Vineyard in Craneford in the Eden Valley



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 spice flavours

Grub Match

Soupe à l'oignon, escargots

Cellaring

Drink up, but also an 8-10 year proposition

Vintage

A condensed vintage with full fat flavour! A warmer than usual spring led to an early, yet even flowering and fruit set. Together with a dry season, this led to an early start to vintage despite mild conditions and welcome rainfall in January. With harvest progressing quickly, it was clear that yields were variable, but the wines showed full flavours. Low yielding BV Shiraz was rich, 'modern classical' and MV Cab was varietal and structured (reminiscent of 2005). Yields were up in Garnacha, Monastrell, EV Shiraz and Adelaide Hills, and thus looked less primary, more savoury, with good acid (reminiscent of 2002). So the upshot is we've almost got two vintages in one, with some diverse, full flavoured wines. Lap it up!

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 9 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 50% 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 2016.

