



1507 Melton Highway
Plumpton, Victoria 3335
Ph: (03) 9747 1444
Fax: (03) 9747 1481

TASTING NOTES

Adelé 2011 Syrah

Details:	<p>Our first Adelé Syrah, small batch only 150 dozen made, wild ferment, 30% whole bunch, bottled without fining or filtration. Sunbury Syrah thrived in the cooler 2011 vintage conditions and this certainly showed its colours. The Syrah was picked 4 weeks later than the previous drought vintages, so the extra hang time on the vine allowed the fruit to ripen slowly with great development of tannins and phenology.</p> <p>Syrah, is an exotic, elegant wine, showing lovely cool climate Syrah (Shiraz) characters of white pepper and spice. 30% whole bunch ferment characters, lifts the aromatics and displays subtle upfront tannins that are balanced with blackberry and spice intensity.</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:	Drought breaking year, cold winter and delayed budburst. Good soaking rains in November, January and February. Picked on April 13th. Cropped at 2 Tonnes/acre.
Winemaking:	Fruit had 30% whole bunches with the balance destemmed and tipped into a small open fermenter, cold soaked for 4-5 days and natural "wild" yeast fermented. Plunged during cold soak, then 2 times daily during ferment. Basket pressed into French oak barriques (20% new) with natural malolactic fermentation. Matured for 12 months in barriques. The wine was racked on a new moon (twice) and bottled without fining or filtration.
Bottled:	May 2012
Alcohol:	13.5%
Ageing Potential:	Enjoy now, or cellar for 5-10 years