

LONE STAR CREEK VINEYARD

WINES FROM THE UPPER YARRA VALLEY

Syrah 2021

Vineyard:

Clone: PT23 and BVRC12, own rooted- Vines planted in 2001.

The fruit is sourced solely from the warmest Block in Lonestar Creek Vineyard, Upper Yarra Valley.

Winemaking:

Winemaker: Franco D'Anna

Total crush: 90 Dozen

50/50 bend of clones. PT23 fruit, the shiraz work horse of Australian wine – fuller bodied, smaller bunches and complex tannins, are combined with the classy BVRC12 clone – larger softer bunches with pepper spice evident in the vineyard.

Fruit picked on 9 April 2021.

Analysis: Baume: 12.5, T.A.: 6.0, pH: 3.40

The entire batch was 100% whole bunch macerated and fermented over two weeks in a single tank. Daily foot stomping until whole batch had been crushed.

Fermentation through inoculation.

Crushed and pressed and transferred to 225l new (2nd fill) and used barriques to complete fermentation in barrel. 50/50 new/seasoned

Full malolactic fermentation followed, sulphur added and the wine not touched again for twelve months. Racked to stainless steel tank for settling prior to bottling in mid May, 2022.

No fining or filtration, minimal preservative added.

Bottled: 06 July, 2022.

Tasting Notes:

Lovely deep crimson colour with a lighter hue. A smooth, complex combination of aromas and flavours in a cool climate, Rhone style wine. Black currant aromas abound, overlaid with white pepper spice. Hits the tongue with big fruit flavours. A soft mouth filling mid weight palate with spicy- particularly peppery surrounded by fine tannins and plenty of length in the finish. Got lots of longevity as well; up to 10 years in a good cellar if you can resist drinking it in the meantime.

Vegan friendly: no animal products used

12.5 % alc/vol; Approx. 7.4 standard drinks

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