



SIMON_TOLLEY

Adelaide Hills

SYRAH

Clonal Selection: R6WV28 & 2626

2022

HARVEST

Grapes were selected from low yielding vines growing on the higher slopes of our estate on 8th March, 2022. Two cool climate clones comprising of R6WV28 and 2626 were combined to maximize the potential of the wine.

WINEMAKING

The bunches were destemmed and fermented with approximately 10% handpicked bunches. The fermentation was carried out over a 14-day period and held on skins post ferment for 5 days. After light pressing, the wine was racked to small French oak barrels and matured for approximately 10 months.

CHARACTER

A medium- full bodied, aromatic wine with a deep violet colour. The flavours consist of black plums, rhubarb & dark cherries with fine, smooth tannins and fine grains. Fruitful aromas of black currants and blackberries. Approx. 10% of new French oak adds a hint of spice to the palate.

RELEASE DATE

March 2023

ALCOHOL

13.6% alc/vol

SCREW CAP

Ensuring freshness and longevity.

*Join Simon and his family in realising their dream and date with destiny!
Simon Tolley; Viticulturist*

