

WINE NOTES

Peccavi Syrah 2022

Hand-picked, 50% left as whole bunches in the fermenter, 50% destemmed on top as whole berries. Open fermentation with gentle punch downs twice daily for 14 days. Pressed off to French Oak Puncheons to finish fermentation, followed by rack and return and ageing for 14 months in French Oak Puncheons (33% new).

Technical Information

Certified Sustainable Vineyard and Winery

Production	280 dozen
Grape Variety	100% Syrah
Alcohol	14%
Oak Aging	14 months, fine French oak 30% new
Cellar Potential	5 to 10 years

The Syrah planting at Peccavi is ideally located on the gentle western facing slope. The soil is slightly sandier than elsewhere on the vineyard, and this gives our Syrah finesse and aromatics. The gentle slope and soil characteristics allow perfect conditions for high-quality Syrah vinification abundant with elegance and complexity. A significant proportion of gravel, ironstone and limestone spread throughout the block all also adds character and depth.

