



# DOMAINE NATURALISTE

BY BRUCE DUKES

*Margaret River*

## Discovery Range 2020 Syrah New Release

Margaret River Syrah is noteworthy because of its fragrance and attractiveness in its youth.

Aromas of juicy black cherries and boysenberries with a grind of black pepper. The palate possesses a fine grained texture comprising of ripe tannin which adds to the structure and depth of the wine. In 2020, our Rachis Syrah cuvee did not quite match our style, so all of this amazing fruit is now part of this wine !



### Food matching

Barbequed lamb chops | Shepherd's pie | stuffed mushrooms

### Variety

Syrah 100%

### Maturation

Aged on fine lees in 500L large format French Oak puncheons for 10 months, 15% of which were new. Mainly from the Allier and Vosges forests.

### Winemaking

Syrah is picked at moderate ripeness to retain elegance and natural acidity. Whole berries are cool fermented atop whole bunches (25%) at 20 to 22 °C, resulting in a subtle aromatic lift and introducing a wilder spice element to the otherwise pure Syrah perfume. A cool climate, medium bodied and balanced Syrah.

### Cellaring Potential

Up to 5 years

### Harvested

23<sup>rd</sup> March 2020

### Growing Season

A perfect growing season characterised by generally warm and dry conditions from start to finish. Low disease pressure meant fruit could be picked based solely on the perfect balance of natural acidity and pure fruit expression.

### Alcohol

14.0% by Vol | 8.3 Standard Drinks