

R 2022 Rowlee Syrah

The Rowlee vineyard is situated in the foothills of Mount Canobolas, 950 meters above sea level in the high altitude and cool climate region of Orange, New South Wales. The influence of Mount Canobolas, an extinct volcano, is tangible, with cooling breezes off the mountain, mitigating warm daytime temperatures, allowing the grapes to ripen slowly and gather flavour. Soil is deep clay loam, red and brown, derived from basalt. This mix gives free draining soils and a mineral composition that supports the production of exceptional grapes.

Our philosophy is grounded in obsessive attention to detail, with a hands on approach in the vineyard and winery. Our aim is to create wines that are subtle, balanced and reflective of their terroir and vintage.

VINTAGE

October 2021 welcomed the beginning of budburst and the start of the 2022 vintage. Extensive work in the vineyard in the lead up to and throughout the growing season created the best possible conditions to produce exceptional cool climate fruit.

The cooler and wetter season presented its own challenges requiring long hours in the vineyard to maintain ideal vine and fruit health. Under vine mulching, application of organic fertiliser, multiple passes of leaf plucking and canopy trimming resulted in optimum fruit to leaf ratios and excellent fruit quality.

Fortunately, the rain subsided in the lead up to harvest, which eased disease pressure and allowed the fruit to ripen. The return to this classic cooler (pre-drought) vintage, resulted in the grapes showing pristine natural acidity and flavour prior to harvest in late March and early April.

These extra ripening days and extended hours in the vineyard were rewarded with an abundant harvest of exceptional complexity and subtleness, producing aromatic, elegant and flavourful wines.

VINIFICATION

The fruit was handpicked and gently de-stemmed into open fermenters. After 10-14 days on skins, the wine was pressed to oak for malolactic fermentation and maturation. The wine remained in oak for 11 months prior to bottling on 16 January 2023.

STYLE

Mid crimson purple with a crimson garnet glow. Intense red and purple berries with a leafy lift reminiscent of French pastille lollies. Raspberries, blueberries, and boysenberry compote adding an even deeper layer of fruit.

Soft, full, and round entry with more berries and a subtle toasty oak background over juicy tannins and supple acidity. Fresh bright and very approachable.



VARIETAL COMPOSITION

100% Shiraz



IDEAL SERVING TEMPERATURE

16 -18 °C



CELLARING POTENTIAL

Drink 2022 - 2030



FOOD MATCH

Lamb Shawarma



TECHNICAL DETAILS

Total acid: 5.9 g/L
Final pH: 3.55
Alcohol: 14.2%