

# 2023 IN GOOD HANDS | SYRAH



## TASTING NOTES

**Nose:** Inviting rhubarb, raspberries, vanillin, hints star anise

**Palate:** Inviting, generous palate. Medium bodied, fruit forward featuring characters such as pink pears, vanilla, black cherry, plum. All balanced with mineral, tarcy tannins and a fine acid backbone giving a textural component that shows the beauty of the Frankland region and its unique cool climate.

**Pairing:** Charcuterie plate featuring fresh figs and a selection of fruits with a fresh Burrata broken atop.

## TECHNICAL NOTES

**Vineyard:** Sourced from a single block in the northern part of the Frankland River region. Vines are panted on north to south orientation on ironstone gravel over clay. Vines are 20+ years old. 2023 season was particularly cool and even allowing fruit to ripen without the pressures of heat allowing for great fruit expression.

**Winery:** The fruit was machine picked using the select harvester, which leaves the fruit whole and super clean. The open topped static fermenter was gravity filled, and inoculated for ferment. After 10 days on skins the wine was gently pressed and matured in a combination of French oak barriques and puncheons for 9 month.

ABV (%): 13.3  
Acidity (g/L): 6.38  
Sugar (g/L): 0.5

**Cellaring:** Drink now or save for 5+ years.



[lentonbrae.com](http://lentonbrae.com)



08 9755 6255



[info@lentonbrae.com](mailto:info@lentonbrae.com)



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