

MARGARET RIVER



# 2018 HAZEL'S SYRAH

A hyper-perfumed nose, with lifted lavender, dark liquorice and cinnamon spice entwined with a savoury note of olive tapenade and roasted nuts. The palate opens with black cherries, plums and a velvety mocha note, followed by pepper spice and fine tannins. A wine unlike any other in the region and a true reflection of the 'Syrah' style.

## Vintage Report

Preceded by perfect growing conditions in Spring, the 2018 vintage in Margaret River was one of the most classical in recent memory. 20mm of rain at the end of January was well received by our dry grown vineyards. Warm days and cool nights resulted in amazing fruit purity and flavour with balanced acid in our whites. Temperatures warmed up towards the end of March, accelerating the ripening of our reds, giving us incredible flavour concentration with optimal acid and tannin levels. The exceptional quality of our fruit resulting from this vintage has been perfectly reflected in our 2018 wines.

#### Winemaking

Sourced from a single block of bio-dynamically grown Shiraz at Hazel's Vineyard. The fruit was hand harvested and a concrete fermenter was then filled to the brim with 80% whole bunch fruit. The fermenter was then sealed for several days to allow for carbonic maceration within the berries. Gentle extraction followed for 10 days. After pressing, the wine was aged in a single 2800L French Oak Cask for 9 months, before racking and a small sulphur addition. The wine was bottled without fining or filtration, ensuring a living reflection of a block we consider special and unique.

## Vineyard

100% Hazel's Vineyard located in the southern part of the Margaret River region. These Syrah vines grow on coarse lateritic soils with a northerly aspect.

## **District of Origin**

100% Margaret River

#### Grapes

100% Syrah

## **Analysis**

Alc 13.9% pH 3.75

TA 5.2 g/L