

# 2024 Syrah

A modern, elegant, cool climate style crafted from our premier parcels of southern Margaret River Syrah (Shiraz). Wild fermented, with a portion of whole bunch fermentation and carbonic maceration, this aromatic, fineboned Syrah is luscious, spicy and beautifully complex, representing the future of our favourite 'alternative' Margaret River red varietal.



## APPEARANCE

Bright, medium depth, deep ruby.

## NOSE

Fresh and layered, showing boysenberry and raspberry with a subtle wax note and an elegant fragrance of rose petal, curry leaf and pink peppercorn.

## PALATE

A wonderful mouth-filling, even texture with lively freshness and fine tannin presence. Flavours of boysenberry and liquorice unfold, finishing with white pepper and a subtle Szechuan spice nuance.

## WINEMAKER COMMENTS

Our southern parcels of spicy fruit, combined with carbonic maceration and whole bunch fermentation, define our vibrant, complex, and refreshingly drinkable Syrah style. A portion of the fruit was carefully placed into oak vats as whole bunches. 2% of the blend was immediately stomped and allowed to ferment naturally. 31% were left untouched in closed, CO<sub>2</sub> filled vats for 7-9 days, causing an enzymatic fermentation in the uncrushed berry. The fruit was then foot stomped and allowed to complete fermentation with wild yeast.

The remaining fruit was fermented as whole berries without stems in open-lid stainless steel fermenters, with oxidative handling and fermentation driven solely by wild yeast. Once fermentation was complete, the small batches were gently pressed into older French oak barriques, where they matured for 12 months to preserve the wine's elegant and fine fruit perfumes. The 2024 vintage is elegant and fresh, with deep ripe fruit power, reflecting an early season with persistent warmth for ripening.

## VINTAGE DESCRIPTION

The 2024 vintage was early and fast-paced. An early spring, the warmest in memory, saw below-average rainfall, leading to early flowering, veraison, and fantastic growing conditions for the canopies. Summer brought no rainfall and sustained warmth, with no extremes, ensuring most fruit ripened without damage.

The warm conditions led to an earlier-than-expected red harvest. The Cabernet showed beautifully ripe fruit flavours, firm tannins, and great concentration. While red yields were slightly lower, vine health remained excellent. The Marri blossom was phenomenal this year, keeping bird pressure to almost zero. Despite the early start and warm, consistent conditions, the fruit quality was beyond expectations.

## VARIETIES

100% Syrah (Shiraz)

## HARVESTED

16 February 2024 – 28 February 2024

## PRESSING

45% Basket press, 55% Air bag press

## FERMENTATION

100% wild yeast  
67% destemmed whole berries, wild fermented  
33% whole bunch fermented, with 31% undergoing carbonic maceration prior to whole bunch fermentation

## FERMENTATION VESSEL

45% Open top fermentation,  
55% Stainless steel static fermentation

## TIME ON SKINS

16 days average

## MATURATION

French oak barriques,  
100% 4-7 years old,  
12 months

**BOTTLED** August 2025

**TA** 6.2g/L **PH** 3.55

**RESIDUAL SUGAR** 0.68g/L

**ALCOHOL** 14.5%

**VEGAN FRIENDLY** Yes

**CELLARING** 5 years (fresh), 5+ years to reveal beautiful aged complexities