

CLARENDON HILLS

SYRAH

CLARENDON

2006

Moritz

750ML

Colour: Blackened crimson.

Nose: Leather, gunpowder, crushed rock, coffee-edged blue fruits and roasted meats dominate this Cornas styled expression. The seductively integrated and modestly amplified Syrah characters identify the Moritz vineyard's modern take on a traditional classic.

Palate: The majestic savoury edged tannin profile is finely grained and long winded. The luxuriously weighted flavour intensity is powerful, multi-layered, rounded and generous.

Alcohol: 14.5%

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REGION: Clarendon, McLaren Vale: 10 kms N/E of McLaren Vale and 250 metres higher above sea level. We pick 2-3 weeks later than McLaren Vale and enjoy longer, milder, more consistent ripening conditions.

CONDITIONS: The 2006 vintage in Clarendon is best surmised as a Mediterranean finish to what was otherwise a typical Australian summer. The earlier onset of Autumnal coolness slowed ripening towards the end of the harvest season and enhanced colour development and enriched skin thickness ensued. The Mortiz vineyard is dry grown in sand atop of clay soils. Hand picking took place over several passes to ensure optimal ripeness of the fruit.

WINEMAKING: Young, dry grown 60 y/o vines are hand picked thereby culturing whole berry, wild yeast fermentation. This increases the retention of the grape's varietal essence and minimises bitter tannin extract. All pressings are returned to the barrel and bottled onsite without fining or filtration.

MATURATION: 18 months, 85% brand new, tight-grained French Oak. Barrels are finally hand selected by winemaking team.

GRAPE VARIETY: 100% Syrah

CLOSURE: Cork

BEST DRINKING: 20010-2026

TECHNICAL: Alc/Vol: 14.5% TA: 5.6 g/Lt pH: 3.5

PRODUCTION: 11,250 Bottles

WINEMAKER: Roman Bratasiuk
