



SRS WALLCLIFFE SYRAH 2022

2022 Vintage

A cool, winter like spring saw the vines off to a slow start. Spring rainfall was quite significant but thankfully things dried up and then warmed quickly. Naturally this resulted in a rapid ripening of all fruit varieties and attentiveness was required to ensure optimum fruit ripeness and tannins were achieved. Fruit quality was excellent with surprising delicacy and elegance. A low yielding vintage primarily due to the spring conditions.

Vineyards

The 2022 S.R.S. Syrah was made exclusively from fruit off 30 year-old Syrah vines on the Chapman Grove vineyard; a vineyard long renowned for growing elegant and highly perfumed Shiraz fruit. The vineyard is situated on classic Margaret River gravel loam soils and faces in a southerly direction which avoids the harsh afternoon heat.

Winemaking

Selectively machine harvested and handpicked fruit was tipped straight into open fermenters. We added 5% whole bunch fruit and 5% sun dried stalks, both designed to give added complexity and spice. Once the wild ferment was active, we started to plunge and foot stomp the whole berries and dried stems. After ferment was complete we pressed the fermented skins and transferred the wine into Burgundy coopered French oak puncheons for 12 months maturation.

Tasting Notes

This unashamedly medium bodied Shiraz shows lovely lifted spice, clove, orange peel, liquorice, plum, blackberry and earthy notes. The palate displays a wonderful core of elegant blue/black fruits, spice and fine tannins. The lifted fruits on the nose are supported by a core of dark berries and spicy oak tannin. The 2022 SRS Syrah is drinking beautifully at its release but will continue to develop added weight and complexity over the next 6 months and then age gracefully for 10 or more years.

Technical Specifications

Blend	100% Wallcliffe Shiraz
Alcohol	14.6%
Acidity	5.85 g/L
pH	3.55

