



## SRS KARRIDALE SYRAH 2024

### 2024 Vintage

The 2024 vintage was warm, dry and early. The warmest Spring in memory, together with below-average rainfall, led to early flowering, quick veraison and a very early harvest which commenced in January. With no rainfall and sustained warmth most fruit ripened without any issues. The Marri blossom was phenomenal, keeping bird pressure at bay. Despite the early start and warm, consistent conditions, the fruit quality is beyond expectations. 2024 will be remembered for offering wines with plenty of fruit power.

### Vineyards

The 2024 S.R.S. Syrah was made exclusively from fruit off 30 year-old Shiraz vines on the Hamlin Bay vineyard in the Karridale sub region, a vineyard long renowned for growing elegant, highly perfumed and earthy Shiraz fruit. The vineyard is situated on classic Margaret River gravel loam soils and faces in a northerly direction which helps with ripeness of fruit and tannin in an otherwise very southerly Margaret River location.

### Winemaking

Selectively machine harvested and handpicked fruit was tipped straight into open fermenters. We added 20% whole bunch fruit and 5% sun dried stalks, both designed to give added complexity, texture and spice. We inoculated the ferment with a Syrah yeast. Once the ferment was active, we started to plunge and foot stomp the whole berries and dried stems. We kept the ferment around 25-26 degrees. After ferment was complete, we lightly pressed the fermented skins and transferred the wine into older Burgundy coopered French Oak puncheons for 12 months maturation on yeast lees.

### Tasting Notes

This unashamedly medium bodied Shiraz shows lovely lifted spice, clove, orange peel, liquorice, plum, mulberry, beetroot and earthy notes. The palate displays a wonderful core of elegant red/blue fruits, spice and fine tannins. The lifted fruits on the nose are supported on the palate by a core of mulberry and earthy beetroot notes. Leaving the wine to mature on gross ferment lees has added another dimension to the palate. The 2024 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

<b>Blend</b>	100% Karridale Shiraz
<b>Alcohol</b>	14.2%
<b>Acidity</b>	5.63 g/L
<b>pH</b>	3.58

