

POOLEY



PREMIUM
TASMANIAN WINES



POOLEY WINES
OUR PROUD HISTORY, YOURS TO ENJOY

CELLAR DOOR & BUTCHER'S HILL VINEYARD

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2023 SYRAH

Varietal/s: Syrah
GI: Tasmania, Coal River Valley
Yield: 5 T/Ha
Clone/s: R6W28, PT23, 1127
Harvest Date: 5th April
Alcohol: 14%
PH: 3.60
TA: 6.04 g/L
RS: 0 g/L
Bottle Date: 10th March 2024
Production: 7,478 bottles

Growing Season:

The 2023 growing season started with budburst in September and continued with flowering in November. 2023 vintage experienced a lot of wind and rain during flowering which made for very challenging conditions. Between October and December there was 230mm of rainfall on each of our vineyards. This resulted in poor fruit set, and reduction in our overall yields. Late December saw the rain ease leading away from the La Nina weather pattern and towards the warmer El Nino period. With a milder summer and no extreme heat we saw a steady and slow development of flavour, acid, sugar and tannins, bringing some amazing quality wines.

Vinification:

Fruit was handpicked. 100% destemmed. 20 days on skins inoculated with XR yeast. Matured for 11 months in French oak puncheons (500 litres) of which 30% was new. Cooperages of barrel were Francois Freres and Vallaurine.

Tasting Notes:

Fragrant aromas of red currant, blackberry and white pepper forms the foundation of this wine. The palate is abundant with notes of red cherry, raspberry and cinnamon bark before softening into impressions of confectionary raspberry and smoked charcuterie.

Cellaring Potential:

5 + years (from vintage)

