



2024

# IN GOOD HANDS SYRAH

## Tasting Notes

Nose: Spice, cardamon, clove nestle together with hints of vanilla, plum skin and a sprinkle of christmas cake.

Palate: Warm, rich, inviting palate with juicy generous fruit running the length of the palate. Plums, raspberries and blueberries abound, but all held in check by the fine dusty tannins, natural acidity and supportive oak.

Pairing: Lamb roast with a rich jus, and roasted eggplant on the side.

ABV (%): 14.5

Acidity (g/L): 6.43

Sugar (g/L): 0.3

## Technical Notes

Vineyard: Sourced from a single block in the northern part of the Frankland River region from 20+ year old vines. Vines are planted on north to south orientation on ironstone gravel over clay. 2024 season was defined by its very early harvest as a result of its very warm growing period. Judicious canopy management allowed for even ripening of fruit allowing for the fruit to be picked at its zenith.

Winery: The fruit was machine picked using the select harvester, which leaves the fruit whole and super clean. The open topped static fermenter was gravity filled, and inoculated for ferment. After 10 days on skins the wine was gently pressed and matured in a combination of French oak barriques and puncheons for 16 months..

Fermentation: 10 days on skins, then matured in combination sized French oak.

Cellaring: Drink now or be rewarded with careful cellaring for the next 10+ years.