



CAPE LANDING

MARGARET RIVER

2020 BLACKWOOD SYRAH

Cape Landing's Blackwood series of limited production premium wines represent the pinnacle of viticulture and the very best of wine making at Cape Landing. The finest parcels of fruit from each vintage are hand-picked, selected from individual vines, each distinguished by clone, aspect, soil and overall fruit quality from our Calgardup Road vineyard.

TASTING NOTES

COLOUR

Bright red with purple streaks.

BOUQUET

White pepper, raspberries, plum blossoms and cracked allspice.

PALATE

On the palate, bright natural acidity and bristling tannins deliver vibrant flavours of bramble fruits and wild spices, with an opulent finish of blackberries, cedar and freshly ground coffee.

WINEMAKER'S NOTES

Syrah fruit was picked in the early hours of morning. 50% of the fruit was hand-picked and kept as whole bunches, with the remaining fruit de-stemmed as whole berries on top of the whole-bunch clusters. Fermentation was kept cool and slow, allowing the whole fruit bunches to introduce a wild and exotic array of spices and brooding aromatics, and ultra-fine tendrils of tannin. Fermenting fruit was hand-plunged 2-3 times a day for 12 days, allowing gentle breakdown of the whole-bunch clusters. The resulting wine was gravity drained, and the skins gently pressed, before transfer to French Oak Puncheons (30% of which were new) for 10 months. Throughout the maturation process the wine was aged on fine lees with fortnightly bâtonnage and then blended, lightly fined and filtered before bottling.

TECHNICAL DETAILS

VARIETALS	100% Syrah (Shiraz)
ALCOHOL	13.4%v/v
CELLARING POTENTIAL	15+ years
HARVESTED	14 March 2020
OAK	Aged in French Oak for 16 months
TA	5.58g/L
pH	3.51
RESIDUAL SUGAR	0.43g/L
BOTTLED	12 February 2021
VINTAGE DESCRIPTION	

The 2020 vintage in Margaret River produced considerably lower than average fruit yields, particularly with Chardonnay and Sauvignon Blanc where fruit development has affected by adverse weather conditions during November. The fruit produced, although limited in quantity, was of exquisite quality and 2020 could well end up being an outstanding vintage. Spring fruit development was early followed by fine sunny, dry conditions throughout the summer months. This, combined with lower yields, brought an early start to harvest, with Chardonnay picked approximately 2 weeks ahead of average. Conditions were ideal early on with no disease and minimal bird pressure due to timely onset of Marri Blossom. Bird pressure increased following rainfall in late February. Conditions cooled slightly in the later summer months, extending the red vintage, but delivering ideal tannin ripening and fruit flavour preservation.

