

2022 IN GOOD HANDS | SYRAH



TASTING NOTES

Nose: Several subtle aromas are interwoven here, including arabica beans, rose petals, freeze-dried strawberries, and cranberries, along with a distinctive cured beefiness, with a sprinkling of black pepper.

Palate: Pretty, juicy, and medium in weight, this wine is expressive with hints of rhubarb, strawberry, and cakey chocolate, along with a real earthiness. Structure is provided by fine and textural tannins along with a ripping acidity that turns on the drool like a tap.

Pairing: A starter of miso-glazed eggplant would work well. More substantially, try a classic chicken and bacon pie. Or for something more exotic, consider a lamb moussaka, or better yet: a tagine of beef, dates, and preserved lemons.

TECHNICAL NOTES

Vineyard: The fruit was sourced from a single block in Wilyabrup, where it was grown from gravelly soils in an east-facing orientation and allowed to ripen at its own pace, before harvesting at the optimal juncture.

Winery: The fruit was machine-picked using the select harvester, which leaves the fruit whole and super clean. Under the natural pressure of gravity, fermentation was naturally encouraged in open-topped stainless steel vessels. After eight days on skins, the wine was gently pressed into French oak barriques, where maturation occurred over nine months.

ABV (%): 13.0
Acidity (g/L): 6.37
Sugar (g/L): 0.65

Cellaring: Drink now or hold for the next five to seven years.

Awards: 95 Points - ANZ Boutique Wine Show 2023
93 Points - Ray Jordan - Top 100 Reds - July 2023
91 Points - James Suckling 2023
89 Points - The Winefront - July 2023



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