

'THE LANDAU' SYRAH, OAKBANK, ADELAIDE HILLS, MURDOCH HILL

2016 | Red Wine



Australia, South Australia

Murdoch Hill

Case Size: 6

A vein of ironstone runs through the Murdoch Hill vineyard producing Syrah of exceptional quality. The Landau displays red fruits, a medium-bodied palate with whole bunch influence giving spice, complexity and structure. Fine perfume. White pepper, red berry fruits, touch of briar. It's very aromatic. All fruit and spice. A core sweetness of fruit, also some cedary/tobacco notes. The wine feels sleek and finishes long and with an edge of acidity. Tannins are smooth.

Vinification:

The 2016 Landau Syrah was sourced from Murdoch Hill's vineyard in Oakbank, coming from the aromatic 2626 clone on a predominately east-facing slope with shallow soils and varying levels of schist rock and ironstone. Located on the eastern part of the Adelaide Hills where warm day temperatures help facilitate the ripening of Syrah, whilst afternoon gully breezes keep night conditions very cool. This helps to retain natural acidity and gives typically spicy cool climate Shiraz characteristics. Minimal winemaking influence is practiced to ensure the characters of the vineyard thrive, with varying levels of whole bunches and whole berries included in the small 1 ton open ferments. This traditional practice provides incredible aromatics of spice and clove whilst adding an amazing fine-layered texture to the wines. Oak maturation is kept to a minimum with older French oak used for a period of 9-10 months to best express the characters of the vineyard.

Grape Varieties: Syrah

Classification: Artisan Range - Small Batch, Handmade.
Single Vineyard | **ABV:** 13.5% | **Closure:** Natural Cork