



GOLD HILL

syrah



The 2015 was one of the warmest vintages in the past 10 years. Spring was much warmer than normal, with record heat accumulations. Bloom was early and finished within 5 days. The summer was hot and dry with little precipitation, bringing veraison 3 weeks earlier than normal. The harvest window remained warm and dry allowing for full ripening of fruit tannins with early picking.

Our Syrah is clone 7 on 3309 rootstock, producing fruit with great aromatic profile and elegant tannins. It was hand-picked in October, and hand-sorted in the vineyard to remove any damaged berries or non-grape material. Viognier was picked from an adjoining block and mixed with the syrah at the crush pad, where it was destemmed, and then partially crushed. The syrah and viognier must was allowed to slowly warm up, while cold soaking, allowing wild flora to start co-fermentation on the surface of the must. At 18°C, the must was inoculated and fermented between 26 and 28 C. Daily pump-overs allowed full development of the tannins. Before the ferment finished to dry, the young wine was transferred to 40% new oak barrel where it aged a further 18 months. The resulting wine is teeming with aromas of blackberries, and violets, and flavours of dark berries, black pepper, anise, cocoa and vanilla. On the palate, this wine is a bold juicy red, with a lengthy finish of velvety soft tannins, tobacco leaf and balanced acidity. Drink now or cellar to 2030.

VINTAGE	2015
REGION	OLIVER
BLEND	100 % SYRAH
PRODUCTION SIZE	200 CASES
SWEETNESS	DRY
SOIL TYPE	LOAMY, STONY SILT
AGE OF VINES	14 YEARS
ALCOHOL	15.6 %
CLONE / ROOTSTOCK	MERLOT ENTAV CL 181 / 3309
HARVEST DATE	OCT 2014
BOTTLING DATE	AUGUST 2016
CSPC	10626990277351
UPC	626990277354
SKU	550343