


SIMON_TOLLEY



Adelaide Hills

SYRAH

Clonal Selection: R6WV28 & 2626

2024

HARVEST

Grapes were selected from low yielding vines growing on the higher slopes of our estate on 21st March, 2024. Two cool climate clones, R6WV28 and 2626, were combined to maximize the potential of the wine.

WINEMAKING

The bunches were destemmed and whole berry fermented. The fermentation was carried out over a 10-day period and held on skins post ferment for another 10 days. After light pressing, the wine was racked to small French oak barrels and matured for approximately 9 months.

CHARACTER

A full bodied, aromatic wine with a deep violet colour and a fruit-forward nose. The flavours consist of mulberries, stewed dark cherries, cacao and pleasantly supportive tannin. Approx. 10% of new French oak adds a hint of spice to the palate.

RELEASE DATE

May 2025

ALCOHOL

14% alc/vol

SCREW CAP

Ensuring freshness and longevity.

