



Liv Zak

YARRA VALLEY

SYRAH YARRA VALLEY / 2018

A silky and luscious cool climate Syrah.

COLOUR

Dark red with a purple hue.

NOSE

Blueberries, blackcurrants and juicy plums combine with clove and star anise spice.

PALATE

Black and blue fruits balanced with subtle savoury spice. The palate is of medium body with gentle yet defining tannin to create a silky and luscious cool climate Syrah

WINEMAKING

Grapes were picked at optimal ripeness using a selective machine harvester in the cool of the night. The grapes were transferred to large open fermenters where they were allowed to naturally begin fermenting with wild yeast. Once the ferment had kicked off, we over seeded with a selected strain of cultured yeast to complete the process. During ferment, we hand plunged the cap twice per day with one rack and return at its peak. Once sugar dry the must was pressed and after a brief settling period in tank was transferred to seasoned French Oak barrels to complete secondary fermentation and maturation. The wine was kept

in barrel for 18 months before blending and bottling.

FOOD PAIRING

Grilled meats or roast lamb

VINTAGE NOTES

We were kept on our toes in the vineyard with a wet winter and cool, wet spring featuring late bud burst. This was then followed by a hot and dry summer, where ripening was even but rapid. Close attention to maturity was required to ensure we captured the bright fruit flavours and wonderful natural acidity on offer.

QUICK NOTES

Vintage: 2018
Winemaker: Brendan Hawker, Ben Haines
Grape variety: Syrah
Bottled: November 2019
Growing area: Yarra Valley VIC
Alc / Vol: 13.50%
Cellar Potential: 6 years
Oak: Seasoned French oak barriques
Maturation: 18 months