

snake + herring

2020
redemption syrah

VARIETAL

100% Shiraz.

AROMA

Raspberry, red licorice, anise, Szechuan pepper and earth notes keep swirling on the nose.

PALATE

The medium bodied palate is even and long, showcasing glossy fine layered tannins, earthy/savoury/umami complexity and great balance and length.

VINIFICATION

Both batches were fermented in open top fermenters with wild yeast, hand plunged caps and some whole bunches. After 10-14 days on skins each component was pressed separately, then racked to puncheons for malolactic fermentation. After maturation for 12 months the 2 parcels were blended for bottling.

REGION

Redemption Syrah is sourced from Mount Barker and Frankland River.The Shiraz from Mount Barker is located west of the township with gravelly low vigour soils on a ridge top with east-west rows. This vineyard has been the cornerstone of Redemption Syrah since 2012.
The Frankland components are from the ridgetop of an old vineyard west of the township with a great northern aspect and well drained gravels.

FOOD MATCHING

Delicious with marinated meats, bbq and chorizo.

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