

# LL SYRAH- LUKE LAMBERT

Victoria



**APPELLATION:** Yarra Valley

**BLEND:** Syrah (100%)

**WINEMAKER:** Luke Lambert

## VINEYARD: \_\_\_\_\_

Luke sources the fruit for this wine from the Tibooburra Vineyard in Yellingbo (in the south eastern corner of the valley). This is the coolest microclimate of the Yarra and the source of his Syrah and Chardonnay, which come from 15-year-old plantings at 220 metres above sea level. The Syrah slope is south west facing. The soil here has very low fertility, with a very thin layer of black volcanic top soil over yellow clay with shattered rock throughout.

## VITICULTURE: \_\_\_\_\_

The vineyards are run organically, with sustainability as the number one criteria.

## WINEMAKING: \_\_\_\_\_

Fermented using wild yeast with 40% whole bunches and four weeks on skins. Matured for ten months in 30 year-old, large format oak barrels before bottling, without fining or filtration. A small amount of sulphur occasionally used just before bottling.



**WEBSITE:** <http://www.lukelambertwines.com.au/>

**This wine is suitable for vegans and vegetarians.**

## TASTING NOTES: \_\_\_\_\_

Cracked pepper, blackberry and violet on the nose. Both stony and silky in the mouth, with ash and dried herbs running through juicy blackberry and red fruit.