

FREDERICK STEVENSON – SYRAH & FRIENDS

South Australia



APPELLATION: Barossa Valley

BLEND: Syrah (94%), rest Roussanne and Marsanne

WINEMAKER: Steve Crawford

VINEYARD: _____

Steve buys grapes from a small selection of farmers he knows and trusts. The Syrah for this wine comes from the certified biodynamic Ahrens's Vine Vale property. 45 acres in Vine Vale, the smallest of the sub-regions of the Barossa Valley. The site has sandy, wind-blown soils on top of clay. The region has a Mediterranean climate with a large diurnal temperature range, high maximum temperatures, high sunshine days and low humidity and rainfall.

VITICULTURE: _____

His focus is 100% on the fruit, which is sourced from the biodynamic Vine Vale property.

WINEMAKING: _____

The grapes are hand-picked and co-fermented with juicy skins, left over from the Marsanne Rousanne's light pressing. Fermentation is with natural yeasts, in concrete tanks with no temperature control. The wine is bottled with minimal sulphur.

WEBSITE: <http://www.frederickstevenson.com.au>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Much lighter and fresher than is typical for a Barossa red. Juicy, spicy, dusty with gravelly tannin.