

EMPIRE OF DIRT – INDIGO SELECTION

Victoria



APPELLATION: Yarra Valley

BLEND: Syrah

WINEMAKER: Rivar Mayer

VINEYARD: _____

Grapes are sourced from north-facing vineyards in a warmer part of the Yarra Valley. It receives most rainfall in the winter and spring, and has relatively cool, dry and humid summers. There is limited maritime influence. Vineyard comprises 3 different clones. Vines are 10 years old and dry grown on a mix of loam and alluvial soils.

VITICULTURE: _____

Conventional farming no insecticides.

WINEMAKING: _____

The grapes are handpicked and undergo spontaneous fermentation with a mix of 50% whole bunch and 50% de-stemmed fruit. The wine then matures for 6 months in old oak barrels. Wines are bottled without fining or filtration and with just a small addition of SO₂.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Smooth and juicy, with supple tannins and a lively acidity that balances it out perfectly.