

2022 Fervor – No Royalty Syrah

Vineyard:

Old Lynch Vineyard – Mount Barker

Picking Data:

Picked 26/03/22

14.1Be, 3.52pH, 6.65g/L TA

Wine Data:

14.5% Alc, pH 3.73, TA 5.88g/L, RS <1g/L

Winemaking Notes:

Portions of the fruit was hand-picked to allow for some whole bunch inclusion (carbonic maceration) at the bottom of the small open fermenters. The remainder was machine harvested in the coolest part of the day, destemmed only (no crushing) and chilled to allow for a 5 day cold soak prior to ferment. The must was allowed to warm and commence fermentation naturally. After 3 days of active ferment the must was overseeded with RC212 yeast to allow a steady ferment to dryness. Extraction was conducted via two "hand plunging" sessions daily. The wine was pressed at dryness and matured in approximately 30% new French oak Puncheons.

Tasting Notes:

This is a super-vibrant expression off ripe, Cool Climate Syrah. Fragrant blue fruits and a heavy sprinkle of fresh spices leap out of the glass, with just the faintest hint of reduction that allows a constant evolution. The palate is medium to full bodied with mouth filling flavour richness that glides over the tongue. Tannins are fine grained, silky smooth and have the typical plushness this region is famous for. Although the brightness and freshness of flavour is attractive in its youth, the elegant Cool Climate tannin structure will ensure confident cellaring over the medium to long term.

Story behind the name:

When developing our family "Fervor" brand it was mentioned by the design crew that it was noticeable that there was "No Royalty" amongst the family – no pretence and all was equal. As this is a Syrah "for the people" we thought it an apt name for the wine. Hence also our reference to the famous Marie Antionette quote "Let them eat cake" – we're sure she was also talking about also "Let them drink Syrah (..... or Cote Rotie??).