

SYRAH

Lively flavours of red berries, black cherry, florals and spice. The palate combines deep liquorice tones with wild notes of dried herbs. A smooth and textured finish combined with gentle oak showcases the velvet nature of this wine.



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| Vintage | - | 2021 |
| Alcohol | - | 14.5% |
| Variety | - | 100% Syrah |
| Clone | - | Clone 174 & 470 |

VITICULTURE

Multiple sub blocks are used to source fruit for Linden Estate Syrah from our Esk Valley winery site. A mixture of steep hillside sites, terraces and river flats are used to create this wine. Low yielding vines provide intense Syrah fruit. Vines are hand tended with shoot positioning and hand leaf removal to help tame the wild Syrah vine. Providing optimum sun exposure and canopy airflow.

WINEMAKING

A mixture of hand picking and machine harvested fruit is used. All sub blocks are picked and fermented separately at the optimum ripeness for that vineyard. Fruit is destemmed with some of the premium hillside sites receiving up to 30% whole bunch fermentation. Fermentation is with indigenous yeast and gentle pump overs and hand plunging is used to extract fine tannins. Malolactic fermentation happens in barrel over the Winter. Wine is aged in a mixture of 228L Barriques and 500L Puncheons of which 20% is new oak. A total of 24 months in barrel.

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| Best Drinking | - | Enjoy now or cellar to 2035 |
| Food Match | - | Beef Short Ribs, Pork Shoulder, Portobello Mushrooms |