Nanny Goat
VINEYARD



2025 BENDIGO SINGLE VINEYARD SYRAH

WINEMAKER COMMENTS

Lifted and dense yet elegantly perfumed nose where cherry and blue berry fruits mingle with dried herbs, black olive, warm baking spice, pink musk and violet florals.

The palate is full and rich yet retains a taut, tightly coiled energy. Juicy Black Doris plum, clove and a beautifully fine tannin structure come together to give a flavourful finish with incredible length.

GEOGRAPHICAL INDICATION

Central Otago.

VINEYARD

Fruit was sourced exclusively from our vineyard in Bendigo.

WINEMAKING

Fruit for this wine was carefully hand-picked & destemmed into one small open top fermenter, retaining a high proportion of whole berries. After a short period of pre fermentation maceration, fermentation began naturally and remained on skins for 30 days before pressing. After a brief period of settling post press, the wine was racked to second and third fill 225L French oak barriques where it underwent natural MLF and matured for a total of 11 months before being bottled without fining and minimal filtration.

ANALYSIS

Alcohol: 14%

Ph: 3.73
Acid: 6.3

Sugar: Dry

CELLARING POTENTIAL

10+ years.