

PASSEL ESTATE

MARGARET RIVER



Passel Estate 2016 Lot 71 Reserve Syrah

2016 Vintage

Margaret River experienced moderate to high rainfall throughout Winter, followed by a moderate Spring and even Summer temperatures with minimal rainfall, leading to healthy flowering and fruit set and a perfect ripening season. Another challenging year in terms of bird pressure, owing to a lack of marri blossom in surrounding bushland; which was kept under control with well-timed bird netting. Quality was high overall, with whites and reds displaying super-fine structure, impressive elegance and minerality. Crop yields were low, but the fruit performed beautifully, making this a vintage to be valued.

Vineyard

Our old-vine Syrah is planted north-south, thus benefitting from even sunlight and warmth on either side of the canopy throughout the growing season. Fruit is dry grown, with multiple passes throughout the season to arrange and manipulate shoots and leaves, thus achieving the best balance of light and shade for our stylistic aspirations. Each individual vine is fruit thinned to help it reach its ultimate height of quality and intensity.

Winemaking

Selected rows were hand-picked at first light. 30% of the perfect clusters were gently placed in the bottoms of our

open fermenters, after which the rest of the fruit was destemmed and placed on top as whole berries.

For the first 5 days of the fermentation each open fermenter underwent gentle pigéage 3 times a day, ensuring that the cap was only gently rearranged and that none of the clusters beneath were broken or disturbed, allowing each berry to undergo its own unique internal fermentation, thus adding multiple layers of complexity to the aromatic and textural foundation of the wine. Towards the end of the ferment the whole-clusters were gently broken with each pigéage to slowly release the sugar and aromatics into the wine. After a full 14 days on skin the wine was gently separated from the skins and transferred straight to oak to complete fermentation. It was then matured for 10 months in French oak puncheons, 40% of which were new, with bâtonnage every 5 – 6 weeks.

Tasting Notes

Crimson in colour with purple hues. Wild red fruits, cracked white pepper corns and cinnamon on the nose, with secondary aromas of blackberries and cured meats. A coating entry of viscous red fruits, eastern spices and rich earth. A focused natural acidity and medley of black pepper and minerality draw the palate into focus, providing the foundation for a persistent finish of blossoms and fresh red fruits. This wine will continue to mature gracefully and may be cellared for 10+ years. Only 140 cases were produced.

Accolades & Awards

Gold Medal Decanter World Wine Awards 2019