



Liv Zak

YARRA VALLEY

SYRAH YARRA VALLEY / 2020

Ready to drink now, with a nose of violet/floral notes, spice, and purple fruits

COLOUR

Deep ruby/purple hues

NOSE

A pronounced violet/floral note, spice, and purple fruits on the nose

PALATE

Palate is full bodied with rich velvety tannins that flow seamlessly, finishing with lingering acidity. Blueberry/blackberry fruits are abundant layered with savoury spice. The wine is incredibly morish.

WINEMAKING

Grapes were picked at optimal ripeness using a selective machine harvester in the cool of the night. The grapes were transferred to large open fermenters where they were allowed to naturally begin fermenting with wild yeast. Once the ferment had kicked off, we over seeded with a selected strain of cultured yeast to complete the process. During ferment, we hand plunged the cap twice per day with one rack and return at its peak. Once sugar dry the must was pressed and after a brief settling period in tank was transferred to

seasoned French oak barrels to complete secondary fermentation and maturation. The wine was kept in barrel for 18 months before blending and bottling.

FOOD PAIRING

Delicious with grilled meats or roast lamb

VINTAGE NOTES

The Yarra Valley enjoyed August/September rainfall before a very mild season following a very hot November. This meant slow ripening after a late bud burst. Yields were low, with tiny bunches, but fruit quality were high to very high.

QUICK NOTES

Vintage: 2020
Winemaker: Liv Zak
Grape variety: Syrah
Bottled: December 2021
Growing area: Yarra Valley VIC
Alc / Vol: 14.0%
Cellar Potential: 6 years
Oak: Seasoned French oak barriques
Maturation: 18 months

