LLOYD BROTHERS



2021 Adelaide Hills Syrah

Vineyards

The best fruit was selected from Block 1 & 2 of the Lloyd Brothers Adelaide Hills vineyard on The Range.

Geology of the Adelaide Hills Estate

Located on the Burra Group Geology which is some of the oldest in the region: c. 750 million years. More particularly the Belair Subgroup which is laminated, grey siltstone.

Winemaking

A near perfect vintage in the Adelaide Hills in 2021. Long, slow, cool vintage lead to great flavour development at low baumes whilst retaining great acidity. One third of the fruit was handpicked for the whole bunch component with the remaining two thirds being picked using a selective harvester in the cool of night. Each block and parcel was fermented separately in 1, 2 and 5 tonne open fermenters with varying percentages of whole bunches in each ferment, averaging out around 30% wholebunch ferment. Basket pressed prior to dryness with ferment finishing in tank or seasoned French oak hogsheads and puncheons depending on the parcel. Approximately 40% of the wine was aged in seasoned French oak for 9 months. No filtering. Vegan friendly.

Tasting Note

Ruby red in colour with a lovely perfume lift and aromas of raspberry, mulberry and a touch of white pepper. Layers of red fruits, dark plum and five spice continue on the palate. A percentage of whole bunches in the open ferments has added to the lift and brightness, resulting in a delicious medium bodied cool climate Syrah.

