



LETHBRIDGE

The story of the wine ...

2022 Que Syrah Syrah Shiraz

The Story: As a variety it occupies 28% of vineyard area in Australia. It was one of the original varieties imported to Australia in the 1830's and it is planted in every wine region in Australia (at least every one I can think of!!). When people think of Australian wine they automatically think of Shiraz.

Why then the name Syrah? Syrah is what the French call Shiraz and this wine is made in a traditional Old World style, using 3000L oak vessel for fermentation and then maturation in traditional 1200L oval oak foudres. This allows for both a pure expression of the rich fruit and spicy aromatics of Australian Shiraz as well as the development of the savouriness and texture reminiscent of Syrah. A truly delicious wine.

The Wine: 2022 was a cooler season with later harvest times than usual. The extra hang time coupled with lower sugar levels, has resulted in a more savoury and refined wine. The Que Syrah Syrah was wild fermented in our open 3000L wooden cuv e with extended skin contact post ferment. Once pressed off it was aged in older French oak for 10 months prior to bottling. This wine has the typical fruit weight of the Pyrenees accompanied by a savoury core and delicate lifted spice.



Vintage:	2022
Vineyards:	Malakoff, Pyrenees
Variety:	100% Shiraz
Aging Potential:	5+ years
Alcohol:	13.0%
Cellar Door Price:	\$42