

*'Hoffmann Dallwitz' Syrah*



Kiwi-born and raised Fraser McKinley previously worked at Torbreck and Standish, launching his own label in 2007. Since 2012 he's worked with the same Ebenezer vineyard, managed by the Hoffmann family. Fraser produces minuscule quantities of Syrah each year; 2 wines per vintage, just 40-50 barrels total per year.

All the fermentations are done whole cluster, with gentle macerations, followed by 19 month of barrel aging (or more for his non-vintage Little Wine). He uses 20-25% new French oak for ageing. The resulting wines are pretty unique within the Barossa, where destemming continues to predominate. Whole cluster ferments add another level of complexity and the sensation of freshness; a la Alain Frailot in Crozes-Hermitage.

What is fascinating is that the wines he produces are already approachable in their youth and straight from the bottle. Since they are bottled with minimal sulfur added, you might think that it will be wine that are shaky or fragile; you will not miss some sulfur when the bottle is open. Never-ending waves of perfume literally jump straight at you.

Sadly for all of us, Fraser produces so little wine that we import 'bottles' and not 'cases' and certainly not 'pallets'.

A composition of Sami-Odi's most pertinent and charismatic casks from the alluring 2018 growing season. Derived from the two pioneering planting within the Hoffmann's patchwork of Even-Ezer vineyards' ER-27 planted in 1927 and DW-OLD between 1888 & 1912 by Oscar Falland.

These 23 Burgundian Pieces were carefully assembled and bottled amidst the spring of 2019 after enduring their 78 week elevelage. Bottles were filled without filtration, fining or sparging (the removal of naturally occurring oxygen & CO2) and all transfers were completed via gravity prior to bottling.

Yields ranged between 29 & 38 hectolitres per hectare.

6341 bottles were filled.

Packaged in 3 packs.

Grape varieties : Syrah

