

*'Little Wine' #9 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'

An unvintaged 'assemblage' composed of casks from 2019 (42%), 2018 (37%), 2017 (13%), 2016 (4%) & 2015 (4%). Exclusively sourced from our five treasured plots within the Hoffmann's 'Dallwitz' vineyard from vines planted in 1996, 1995, 1960, 1927 & the oldest vines planted prior to 1912.

The whole clusters are gently pigeaged by foot prior to basket pressing into Burgundian Pieces where they complete both their primary and malolactic fermentations. To encourage the retention of naturally occurring carbon dioxide (a by-product of fermentation and a natural preservative and antioxidant) the wines are not racked or clarified during their elevate and remain on their lees until they are assembled.

6451 bottles were filled.

Packaged in 3 packs.

Grape varieties : Syrah

