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2019 EQUILIBRIO SYRAH



2019 VINTAGE

Spring started dry and cold with rain coming late. The four weeks from late November to mid-December witnessed 175mm of rain. A godsend in hindsight, as we experienced the driest summer in our records with less than 50mm of rain from December through February. Combine this with a hotter than normal summer pattern which meant varieties ripened and were picked early.

VITICULTURE & WINEMAKING

The concept behind our Equilibrio range is to promote the very best barrels, clonal mix, and new oak integration to create a few cases that will benchmark each vintage potential. Some would call it Reserve but we call it Equilibrio, as at the end of the day, it is all about harmony and balance.

We select R6WV28 clone for its elegance and power, while the Bests clone adds deep brooding black and blue fruits. 10% whole bunch ferment adds fresh herbal intrigue to the wine. Our Equilibrio is built to last and will still be drinking extremely well at the end of the next decade.

TASTING

The wine displays an elegant structure of perfumed red fruits fused with forest mushroom and wild herbs. Lifted spice at the back of the palate leads to length and persistence on the finish.

PAIRING

Ideally matched with a duck ragu and porcini mushrooms or seared pork scotch on the bone with braised lentils and kale.

TECHNICAL

VARIETALS: Syrah

CLONES: R6WV28, Bests Old Clone

OAK FORESTS: Allier, Vosges, Chatillon

HARVEST: 8 March 2019

BAUME AT HARVEST: 13.6

pH AT HARVEST: 3.65

TA AT HARVEST: 4.3