

BURROWING OWL

estate winery

2009 SYRAH



CSPC: 608828

UPC: 688229003097

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Tasting Notes:

A powerful and intense wine but with an intriguing side. It shows the richness of Syrah with aromas of blueberry, blackberry and ripe plum along with the grape's other side – an intriguing savoury, peppery meatiness. The well integrated oak adds elements of vanilla, spice and liqueur chocolate to the nose. The palate is rich and full with intense flavours of blackberry, ripe raspberry and black forest cake. The flavours then progress through coffee, chocolate, damson plum, cassis and grilled herbs. The acidity is perfectly balanced and the tannins, while firm, are ripe and integrate seamlessly so that the wine can be enjoyed young or cellared to develop further complexity. The subtleties in this wine make it perfectly suited to spiced braised meat dishes such as tagine or Asian spiced lamb shanks.

– Rhys Pender, Master of Wine.

Bottling Date: June, 2011

Cases Produced: 2,664

Winemaking:

The grapes for this wine were hand harvested at the end of October, 2009 from the Burrowing Owl Estate vineyards. The fruit was de-stemmed, lightly crushed and gravity dropped into closed top stainless steel tanks and then warmed and inoculated with our preferred syrah yeast strains. The fermentation was approximately 20 days, remaining on skins until the wine was pressed off and transferred into batch appropriate barrels for Malolactic (ML) fermentation. At the completion of ML fermentation, the wine was racked off of its lees and transferred back into batch selected barrels. The barrels were a mixture of French, American, and Russian oak (35% new oak) where it was aged for 16 months with occasional rackings until bottling in June 2011.

Cellaring: 7 to 10 years

Analysis: Alcohol: 15% | PH: 3.93 | Titratable acidity: 7.4