

The
ARTISAN
HAND CRAFTED BY MURDOCH HILL



2014 LANDAU SYRAH

REGION:	ADELAIDE HILLS, SOUTH AUSTRALIA
HARVEST DATE:	25TH OF MARCH, 2014
DATE BOTTLED:	26TH OF NOVEMBER 2014
ALCOHOL:	13% ALC
WINEMAKER:	MICHAEL DOWNER

VINEYARD:

The 2014 Landau Syrah was sourced from our vineyard in Oakbank, coming from the aromatic 2626 clone on a predominately east-facing slope with shallow soils and varying levels of schist rock and ironstone. Located on the eastern part of the Adelaide Hills where warm day temperatures help facilitate the ripening of Shiraz, whilst afternoon gully breezes keep night conditions very cool. This helps to retain natural acidity and gives typically spicy cool climate Shiraz characteristics.

WINEMAKING:

Minimal winemaking influence is practiced to ensure the characters of the vineyard thrive, with varying levels of whole bunches and whole berries included in the small 1 ton open ferments. This traditional practice provides incredible aromatics of spice and clove whilst adding an amazing fine-layered texture to the wines. Oak maturation is kept to a minimum with older French oak used for a period of 9-10 months to best express the characters of the vineyard.

THE LANDAU STORY:



The Landau is a very social carriage with facing seats and often a low shell to give maximum visibility of the occupants and their clothing, a popular choice for royalty.

REVIEWS:

96 Points, James Halliday's Wine Companion 2016

93 Points, Mike Bennie, The Wine Front

