

The
ARTISAN
HAND CRAFTED BY MURDOCH HILL



2016 LANDAU SYRAH

REGION:	ADELAIDE HILLS, SOUTH AUSTRALIA
HARVEST DATE:	18TH - 29TH FEBRUARY 2016
DATE BOTTLED:	12H DECEMBER 2016
ALCOHOL:	13.5% ALC
WINEMAKER:	MICHAEL DOWNER

VINEYARD:

The 2016 Landau Syrah was made from fruit sourced from our estate vineyard in Oakbank on a predominately east-facing slope on shallow soils with 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 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.

