2013 INNOCENT BYSTANDER SYRAH

WINEMAKER: Steve Flamsteed & Phil Sexton
REGION: Victoria, Australia
VARIETALS: Shiraz
MATURATION: 100% matured in a combination of new and older French oak barrels and puncheons
ANALYSIS: 14.0% alc/vol | TA: 5.78 g/L | pH: 3.60

VINTAGE: A moderate year but with accelerated final stage to ripening due to some relatively warm nights. Fruit flavors are very much in the primary zone. Small crops with intense flavor and solid natural acidity.

VINIFICATION: 100% Hand picked. Destemmed to open top fermenters with 40% whole bunches. A five day cold soak was followed by fermentation with indigenous yeast strains. Both gentle plunging and ‘drain and returns’ by gravity were applied daily to the fermenters. The wine was matured in a mixture of new and seasoned French oak barrels and puncheons. Natural malolactic fermentation occurred at the end of autumn. The wine was settled and one coarse lenticular filtration applied prior as a final polishing in the cellar. No filtration at bottling.

TASTING NOTES: Aromas of red and black plums with hints of black pepper, aniseed and dried herbs. Medium bodied with well integrated fruit flavors and subtle spice notes. The wine has an excellent depth and concentration but remains balanced with a classic cool climate texture. The firm tannins carry the fruit through a long, savory finish.

CRITICAL ACCLAIM: 92 pts Wine & Spirits, 91 pts Vinous, 90 pts Wine Spectator, 90 pts Australian Wine Companion

ABOUT INNOCENT BYSTANDER: Established in 1998, Innocent Bystander has forged a reputation for delivering some of the Yarra Valley’s most consistent, over-performing, affordable, varietal wines. Using 100% hand-picked fruit, wild fermentations and gravity-flow winemaking techniques, their wines, made with minimal filtration and fining, reflect the climate, soil and topography of the Yarra Valley. These strikingly branded wines have established a strong reputation in restaurants and fine wine stores around the world.