**2014 INNOCENT BYSTANDER SYRAH**

**WINEMAKER:** Steve Flamsteed & Phil Sexton  
**REGION:** Victoria, Australia  
**VARIETALS:** Syrah  
**MATURATION:** 100% matured in a combination of new and older French oak barrels and puncheons  
**ANALYSIS:** 13.8% alc/vol | pH: 3.70

**VINTAGE:**  
A “vintage of mixed fortunes”, with very low yields, but overall quality at a very high standard. Large healthy canopies and low crops led to an early vintage kick off before the arrival of a cool but dry March. The resulting Indian summer gave the ideal combination of seed ripeness and concentrated rich flavors.

**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 exotic pink peppercorns, fresh cherries, dried orange peel, dark cocoa and a hint of star anise. The palate is earthy and luscious with flavors of black olives, cardamom spice and secondary smoky char characters.

**CRITICAL ACCLAIM:**  
93 pts/Best Buy Wine & Spirits, 89 pts Wine Spectator

**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 ferments 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.