

innocent bystander



2015 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
ALCOHOL : 14.1% alc/vol

VINTAGE :

Lovely winter rains and an ideal spring made for a good, even fruit set and big healthy canopies. Summer growing conditions were ideal, with an average January temperature of 80°F. We had welcome rain mid-February that gave us a little breathing space; all their Syrah was hand picked and in near perfect condition at the winery.

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, licorice, black cherry, fresh mushrooms, dark cocoa and a hint of allspice. The palate is earthy and luscious with flavors of black olives, cardamom spice and secondary smoky char characters.

CRITICAL ACCLAIM :

91 pts/Best Buy/Year's Best Australian Shiraz List Wine & Spirits, 90 pts Wine Enthusiast

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.



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703 Jefferson Street, Napa, California 94559

Tel (707) 258 9552 • Fax (707) 258 9577 • www.obcwines.com • cellar@obcwines.com