

# 2016 INNOCENT BYSTANDER SYRAH



**WINEMAKER:** Joel Tilbrook  
**REGION:** Yarra Valley, Victoria  
**VARIETALS:** Syrah  
**MATURATION:** 9 month in new and seasoned French oak barrels  
**ALCOHOL:** 14.0% alc/vol

**VINTAGE:** Wedged up against the snowy Great Dividing Range, one hour east of Melbourne, the Yarra Valley was formed out of ancient volcanic rock with a shallow covering of infertile soils. This cool and diverse region provides the ideal conditions to grow perfumed, medium bodied Syrahs.

**WINEMAKING:** 60% hand-picked Syrah from vineyards just outside Healesville and a portion from the cooler upper Yarra. The fruit was destemmed to open top fermenters with 30% whole bunches. A three-day cold soak was followed by primary fermentation. Both gentle plunging and 'drain and returns' by gravity were applied to the fermenters. The wine was matured in a mixture of new and seasoned French oak barrels for 9 months. Natural malolactic fermentation was completed at the end of autumn. The wine was then settled and bottled without fining or filtration.

**TASTING NOTES:** Aromas of black peppercorns, cherries, tar and roses with a hint of allspice. The palate is earthy and luscious with flavors of cherry compote complemented by secondary mocha notes. A perfumed and versatile medium bodied Syrah that will continue to develop in the cellar for up to five years.

**CRITICAL ACCLAIM:** 92 pts JamesSuckling.com, 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.

