

2019 INNOCENT BYSTANDER SYRAH



WINEMAKER: Joel Tilbrook
REGION: Yarra Valley, Victoria
VARIETALS: Syrah
MATURATION: 9 month in new and seasoned French oak barrels
ALCOHOL: 13.5% alc/vol | TA: 5.7 g/L | pH: 3.37

REGION: 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: 40% 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 20% whole bunches. A ten-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. Vegan friendly.

TASTING NOTES: Lovely whole bunch characteristics of rosemary and sage with beautiful red fruits. The palate is layered and luscious with flavors of blackberry compote and plums complemented by an intriguing underlying earthiness. A perfumed and versatile medium bodied Syrah that will continue to develop in the coming years.

CRITICAL ACCLAIM: 89 pts Halliday 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 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.

