



Alkimi Wines  
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## 2015 Alkimi Wines "The Good Earth" Syrah

Silver Medal - Royal Melbourne Wine Awards 2016

Like the 2014 Syrah, the 2015 Syrah grapes are taken from the Warramunda vineyard in Coldstream, Yarra Valley. The grapes were picked on 13th March. Three-quarters of the pick was destemmed and moved to fermenters for an 18 day fermentation. Whereas the last quarter was treated separately as a 100% whole bunch fermentation. After pressing the wine was run to barrels, where 17% was new (Hungarian) oak. Malolactic fermentation was conducted with rack and returns conducted as necessary. The wine was blended and bottled, unfinned and unfiltered, in January 2016.

300 Dozen bottles produced.

The appearance is a vivid ruby. The nose exhibits floral notes of violets, lavender and heady herb garden. Fruit notes of blueberry and ripe raspberry show. Layers of clove, nutmeg and mahogany are woven throughout.

The palate shows firm, polished tannin that are mouth coating. Red cherry, violet and dark choc tones show through. A subtle whole bunch tones of blueberry bubblegum and pepperoni pizza show through. The finish is long, complex and perky with spice notes carried through.

Match this wine with protein rich dishes such as warm Cassoulet or a T-bone beef steak.

The wine is built to go the distance, and will continue to drink well for 15 or more years.

