



# WEATHERCRAFT

## TASTING NOTES

*2021 Syrah*

### ONE ACRE PROJECT

In exceptional years, select shiraz from our vineyard is vinified and matured over two winters, followed by twelve months of bottle age. The One Acre Project reflects our commitment to pure, ethically made wines. Notes of blueberry, dried kelp, clove, black olive, and beef stock unfold on a mid to full-weighted palate, with precise, structured tannins delivering balance and confidence.

#### *Wine Details*

**Region:** Beechworth, Victoria

**Vintage:** 2021

**Type:** Red Wine

**Variety:** Shiraz

**Volume:** 750ml

**Alcohol Volume:** 14%

**PH:** 3.67

**Acidity:** 5.70g/L

**Harvest Date:** March 2021

**Winemaker & Viticulturist:** Raquel Jones

**Closure:** Screw Cap

**Peak Drinking / Cellaring Potential:** Now - 10+ years

**Serving Temperature:**

Serve at room temperature, 15-18 degrees Celsius.

**Decanting:**

This wine would benefit from being decanted for ~30 minutes prior to serving.

#### **Food Pairings:**

This Syrah can hold up to the intense flavours of slow-roasted meats or braised meats, whilst foods with bold spices highlight the natural fruit flavours. Think Osso Bucco or slow-cooked lamb shanks. Aged cheeses (Pecorino or Parmigiano-Reggiano) work best with this wine.

#### **Vintage Notes (2021)**

- **Bud Burst:** Early bud burst, leading to a longer growing season.
- **Frost:** Minimal frost occurrences, reducing the risk of damage to young vines.
- **Rainfall:** Balanced rainfall throughout the growing season, providing adequate water without causing excessive disease pressure.
- **Temperature:** Mild temperatures with few extreme heat events, allowing for steady ripening.
- **Disease Pressure:** Low due to the balanced and dry conditions.
- **Note:** The wines exhibited excellent balance and vibrant acidity, reflecting the stable weather conditions. They are high quality, highlighting intense fruit flavours and well-structured tannins.

#### **Vineyard Notes**

- **Location:** Weathercraft Vineyard, Beechworth GI
- **Area:** ~1 acre
- **Elevation:** up to 304m
- **Farming approach:** Organically & biologically grown since 2016.
- **Soil type:** Diverse, includes gravel, schist, clay and decomposed mudstone.
- **Clones:** Clone 1 (Origin: northern Rhône Valley, France)

#### **Winemaking Notes**

- Hand harvested by clone, 2.5T/acre.
- Cold soak 3-4 days, portion whole bunch.
- Left to ferment spontaneously in an open fermenter, hand-plunged.
- Up to 3 weeks on skins in total, then pressed and matured in French oak (30% new), circa 18 months.
- Preferred cooperage: Sirugue, 500L puncheons.
- Bottled unfiltered and held in bottle a min. 12 months prior to release.