

SALOMON

WILDFLOWER

SYRAH -V. 2020



GRAPE VARIETIES	92.5% SYRAH, 7.5% VIOGNIER
ALCOHOL	14.5 %
RESIDUAL SUGAR	0.7 G/L
ACIDITY	6.5 G/L
AWARDS	James Halliday 94 P – Winepilot Tony Love 94 P – James Suckling 93 P
AVAILABLE BOTTLE SIZE	0,75 L

SITE

The vineyards on the Fleurieu Peninsula extend south of Adelaide, including McLaren Vale, Adelaide Hills and the Southern Fleurieu Peninsula

The SALOMON ESTATE vineyards are situated in the Finnis River Valley at an elevation of 120m above sea level. The midday heat is balanced by cool afternoon winds sent in by the nearby Southern Ocean. Soils are typical a mix of gravel, glacial sands, red and orange clay. We harvest the Shiraz Grapes for this wine from the block next to the Olive trees. Their flavour profile is more like a yellow greengage than to the dark plum. This is why we use the name “Syrah”. The maritime climate with the cooling influence of the Southern Ocean mirrors in “Wildflower Syrah-V.”. In particular, the bouquet reveals subtle tones of wildflowers. This floral note is also owed to the co-fermentation of the 7.5% parcel of Viognier with the dominating Syrah; done in a tradition as practiced in the Northern Rhone.

VINIFICATION

Harvest in March 2020. Syrah and Viognier co-fermented in open fermenters for 12 days, then into barrels, aged for 14 months in 300-liter hogsheads, French oak, approx. 10% new oak, bottled in December 2021.

TASTING NOTES

Opaque core into a deep ruby rim. Very fragrant nose of violets, raspberries and white pepper spices. That fragrance carries onto the palate with florals, bright fruits and underlying iodine and blood sausage notes. With all that flavor intensity it still sits as medium-bodied, with powdery tannins and a spritz of acidity. Great length.

FOOD PAIRINGS

Roast saddle of venison, chamois stew, tuna steak;

SHELF LIFE

10 years

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ESTATE