



Domaine Naturaliste Rachis Syrah 2018

Margaret River Syrah is noteworthy because of its fragrance and attractiveness in its youth. A rachis (Latin botanical term) is the stalk to which the individual berries are attached to. This cuvee is so named because of the inclusion of 1/3 whole bunches (rachis) in the cuvee. The rachis contributes perfumes, tannin and flavours additional to the grapes.

Spice | black pepper | gung pow tea | cherries.

AWARDS: Trophy, 2019 Margaret River Wine Show. **96 pts & Gold** IWC – London “ Rich and savoury palate, real and pure density with a ripe concentration of deep blackberry fruit and undried peppercorn on the finish. Nick Adams MW. **95 pt Gold, Halliday** “The sheer power and intensity of this wine are utterly exceptional--its as if two 750 mL bottles have been compressed by some arcane process into a single bottle. Neither the modest alcohol nor the Margaret River provenance give a clue about the clash of cymbals on the palate, black fruit shutting all else back into the cellar for a minimum of 5 years maturation.”

ALCOHOL: 14.0% by Vol | 8.3 Standard Drinks

FOOD MATCHING: Lamb chops grilled on an open flame | rich pasta dishes | aged deli meats

GROWING SEASON: A long and gentle vintage weather pattern, slightly cooler than the long-term average. The fruit gained lovely perfumes and textures while maintaining a magnificent verve.

VARIETY: Pure Syrah

WINEMAKING: Whole bunches, whole berries, long cool ferment, gentle cap management.

MATURATION: 12 months sur lie in 1/3 new 500L French oak puncheons.

CELLARING POTENTIAL: Up to 10 years, but delicious in youth

HARVESTED: 18th April 2018