



2022 Villain & Vixen Barossa Valley Syrah

Variety: 100% Syrah

Sensoral Information

Aroma: Red currants, raspberry fruit, rose petals, cacao nibs
Taste: Vibrant crunchy red currants and blueberries, native flowers, milk chocolate
Texture: Medium bodied, textured, silky tannins
Pair: Pork cutlets with a cherry glaze
platingsandpairings.com/pork-chops-with-cherry-sauce/
Play Joanne Shaw Taylor, Philip Sayce
Occasion: Sunday lunch

Vintage A mostly dry Summer and Autumn, the favoured conditons during growing season, have been ideal with mild daytime temperatures and cool nights promoting long, even ripening and extended flavour development. The reds from the Barossa region during this vintage possess incredible flavour concentration, natural high acidity and superb structure and balance.

Winemaking

Fermentation: Sourced from a single vineyard in Light Pass, from 60 year old vines. The fruit was hand picked, 30% of which remained as whole bunch. Fermentation lasted for 12 days.
Ageing: Gently pressed off skins into seasoned French oak where it rested for 12 months prior to bottling. Bottled early to retain freshness and vibrancy.
Tech Analysis: Alcohol – 14.5% | pH – 3.46 | Acid – 6.8 g/L | RS – <1.0g/L