innocent bystander

Innocent Bystander, Yarra Valley Syrah 2019

Yarra Valley, Victoria, Australia



Grape Varieties	100% Syrah/Shiraz
Winemaker	Geoff Alexander
Closure	Screwcap
ABV	13.5%
Residual Sugar	5g/L
Acidity	6.2g/L
Wine pH	3.5
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Innocent Bystander's reputation has been built upon the style of their regional and varietal wines, which reflect the soil, climate and topography of the cool Yarra Valley. Owned by one of Australia's leading family-owned wine companies, Brown Brothers, the Yarra Valley fruit is harvested and immediately transported to their winery in Milawa, Northern Victoria. Here the winemaking team process the grapes in their 'Kindergarten Winery', specially designed for small batches and different winemaking techniques for minimal intervention.

VINEYARDS

Fruit was selected from vineyards in the Central Yarra. Vineyard management is intensive, with tasks such as shoot thinning, crop thinning and harvesting all carefully carried out by hand. The Yarra Valley climate is cool - slightly cooler than Bordeaux and slightly warmer than Burgundy - and, although alpine, gets some maritime influence due to being on the southern (seaward) side of the Great Dividing Range. This results in slow and steady ripening.

VINTAGE

2019 was an outstanding vintage for Syrah in the Yarra Valley. The grapes benefited from the longer hang time provided by a cool January and February, allowing flavours to fully develop.

VINIFICATION

Whole bunches were used in batches at varying percentages based on fruit structure and source. The overall blend incorporates 20% whole bunches. A 10 day cold soak on the skins was followed by fermentation in stainless steel, open top fermenters with mainly indigenous yeast strains. Variations of hand plunging, pigeage and 'drain and return' were applied to the ferments, the frequency varying from parcel to parcel. Fermentation peaked at 32°C. The wine was then matured for twelve months in French oak barriques and puncheons (of which 10% were new) during which time malolactic fermentation was allowed to take place.

TASTING NOTES

This is a smooth, sophisticated expression of a cool climate Syrah, with generous aromas of white pepper, cherries, tar and dried rose. On the palate, mature, ripe tannins run through flavours of cherry compote and mocha. Dry to finish with a touch of spice.