

VIN
NAT

BREAK FREE

2021 Break Free Enfant de Lune Syrah

pH: 3.54
TA: 5.78g/L
ALC: 14.0%
RS: 0.49g/L

Vineyard: 100% Acacia Ridge, Frankland River

Winemaking: Cool climate elevated Syrah is harvested by moonlight and inoculated with a natural Côte-Rôtie yeast strain, open fermented on skins for 10 days, hand plunged twice daily for maximum colour and flavor extraction. Gently pressed free run juice is then racked into 1st and 2nd use French oak barriques for malolactic fermentation and 20 months maturation in the same oak. A small addition of co-fermented Viognier (skins) lifts aromatics and enhances the final blend. Bottled fresh with no fining or filtration. Vegan. Minimal sulphites.

Tasting Notes: The Enfant de Lune Syrah is bright purple in colour; rich and immensely seductive with brooding dark cherry, spice and mocha chocolate aromas spiked with a light floral bouquet. This follows onto the palate with lush black fruits, exotic spice, white pepper and savory nuances. The depth of mid-palate weight is structured, held together with toasty oak and acidity for length & flavor persistence.

Although drinking superbly in its youth, the Enfant de Lune can be cellared for five to ten years.

Pair with slow cooked meats; pork and fennel sausages, pappardelle fungi and Cassoulet!

Winemaker: Andrew Vesey, Consultant

