

Ben Haines

Syrah



Tasting Notes:

An abundance of plums and violets followed by olives & peppery spice with fine-grained tannins.

Production Notes:

The grapes were hand-harvested from Great Western in Victoria. There were two ferments, both with indigenous yeast. The first was 100% whole bunch with 7 days semi-carbonic maceration followed by gentle extraction. Post-fermentation maceration for a further 7 days prior to pressing to barrel.

The second was destemmed (whole berry) left undisturbed for the first half of ferment to allow a gentle infusion. Post-fermentation maceration for 4 weeks before pressing to barrel. Both parcels were matured on gross lees for 8 months prior to racking, blending and bottling.

Unfined. Unfiltered.

About Ben Haines:

“What drives me every day is the connection with place, and its interpretation through winemaking.” -Ben Haines

Ben’s wines are intensely textural with flavors continuing to develop sip after sip. The fruit is expressive and the structure is present without being constraining. He sources grapes from multiple locations in Australia with the intent of showcasing their quality and unique sense of place.

Cellaring:

Enjoy now or for many years.

Great Western Facts:

- Shiraz is one of the region’s top performers. Thanks to the cooler climate it’s elegant and silky, with a rich purple color and flavors ranging from red cherry and plum to pepper.
- The area was first vinified in 1862 with plantings of Concongella Creek and Great Western.