

Ossa
Syrah 2023

Parcels of Syrah clones SARDI-7 and PT23 were fermented separately with small inclusions of whole berry and whole cluster. Matured for 9 months in 500L French oak puncheons (25% new) with minimal intervention prior to bottling.

Inky purple, notes of blackberry, white pepper and violet. An intense and alluring expression of cool climate Syrah, bold yet precise with exotic spice, supported by fine-grained tannins.



100% Syrah
G.I: Tasmania
Alc: 13.8%
pH: 3.71
TA: 5.64 g/L
R.S: <1 g/L

250 dozen produced
Drink: now - 2038

Trophy winner 'Best
Tasmanian Shiraz'
Melbourne Royal Wine
Awards 2024

"Florals, red-blue plum fruits, nice weight and licorice, moorish tannin frame. Bunchy pinot like fruit bright colour with stalky. Light to medium with fresh red cherry fruit. Light spice and clean finish." GOLD - 96 POINTS