

# melville

## 2022 Estate Syrah - Indigène

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### Description

The Indigène Syrah is fermented using only naturally occurring native yeasts from the fruit, vineyard and winery, present in healthy amounts due to our organic farming methods. These yeasts activate to develop multiple layers of aromatics and flavors, lending to a unique and spontaneous profile with tucked in fruit components delivering savory earth, soil and mushrooms tones. Complex and balanced, our 2022 Indigène Syrah displays rich aromatics, remarkable depth of flavors and unique textures, with native yeasts capturing a true expression of terroir and honest character of site.

### Highlights

**Varietal:** 100% Syrah  
**Cases Produced:** 298  
**Soil Type:** Sandy loam  
**Vine age:** 26 years old  
**Clones:** 470, 383  
**Fermentation:** 100% destemmed, 100% native yeast  
**Élevage:** Aged in neutral barrel (15+ year old French oak) for 15 months  
**Bottling date:** December 6, 2023  
**Release date + price:** February 2024, \$70

### Tasting Notes

Highly expressive aromas of black currant, black olive tapenade, purple flowers and Indian incense captivate the senses. A fresh palate is balanced nicely by soft tannins supporting the savory and fruit notes. Pair this wine with a homemade BLT with thick-cut bacon and non-toasted Wonder Bread.

### Scores

Not submitted for ratings.

### Technical Details

**Alcohol:** 13.6%  
**pH:** 3.64  
**VA:** 0.74 g/L  
**Glucose + fructose:** 0.1 g/L  
**TA:** 6.6 g/L