

melville

2023 Estate Syrah – Deep Cuts

Description

Introducing the inaugural bottling of our “Deep Cuts” Syrah. Composed of 100% estate fruit from the 2023 vintage, this wine represents a new perspective, a new angle, in the pursuit of perfection. Aged on the lees in 100% one-year-old French oak for almost two years to allow for a more complete and harmonious integration, the introduction of new oak amplifies the vibrancy, tension and texture of this cool-climate Syrah. We humbly offer a mere 58 cases from this debut vintage to our most loyal fans.

Highlights

Varietal: 100% Syrah
Cases Produced: 58
Soil Type: Sandy loam
Clones: Estrella, Beaucastel 99, 1, 383, 470
Fermentation: 100% whole-cluster
Élevage: Aged in 1 year old French oak barrels for 22 months
Bottling date: December 4th, 2025
Release date + price: January 13th, 2025, \$100

Tasting Notes

I've been conceptualizing this wine for nearly three decades. Albeit, mostly in my head, but nonetheless, it has been in the development stage all the while. True to the Deep Cuts mantra, we aged our pristine, 100% estate fruit with the finest new oak for close to two years on the lees using 100% whole cluster. The journey has led us here - to a pretty, lifted wine of beautiful complexity. It is dark, ethereal and mischievous...yet still soft and elegant with an intriguing texture. Over years of tasting, visiting and studying the best Syrahs in the world, this is our interpretation. Pair with marinated grilled lamb with rosemary on riced potatoes.

Accolades

Ratings Pending

Technical Details

Alcohol: 13.5%
pH: 3.66
VA: 0.8 g/L
Glucose + fructose: 0.0 g/L
TA: 6.7 g/L