



SALOMON

E S T A T E

FINNISS RIVER

FLEURIEU PENINSULA

SYRAH-VIOGNIER

The Fleurieu Peninsula is bordered by the ocean and has everything from rolling hills to historic coastal towns. A place where you can hike through ancient forests, surf amazing breaks and laze on sandy beaches. The midday heat is balanced by cool afternoon winds sent in by the nearby Southern Ocean. The vineyards on the Fleurieu Peninsula extend south of Adelaide, including McLaren Vale, Adelaide Hills and the Southern Fleurieu Peninsula. Soils are typical a mix of gravel, glacial sands, red and orange clay. We harvest the Shiraz Grapes for this wine from the block next to the Olive trees. Their flavour profile is more similar to a yellow greengage than to the dark plum. This is the reason why we use "Syrah". In the tradition of the Northern Rhone co-fermented with approx. 4% Viognier.

harvest	2 nd week of March 2012	
vinifikation	Syrah and 4% Viognier co-fermented in open fermenters for 12 days, then into barrels, aged for 16 month in 300-liter hogsheads, french and american oak, approx. 15% new oak. 96% Syrah, 4% Viognier	
tasting notes	The colour is dense crimson-purple; the flavours are dominated with multiple layers of blackberry fruits, licorice, earth and savoury/brambly tannins. A complex and powerful full bodied wine. A long finish and finely balanced tannic grip.	
aging potential	10 years plus.	
analysis	alcohol	14.5 %
	residual sugar	1,5 g/l
	acidity	6,9 g/l

Australian Wine Companion – J. Halliday: 2012 Fleurieu Peninsula Syrah Viognier 94/100