

Place of Changing Winds Heathcote Syrah Victoria Australia 2020

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2020

GRAPE Syrah/Blend

GEOGRAPHY Not Europe

COUNTRY Australia

LARGER REGION Victoria

SMALLER REGION Central
Victoria

SUB REGION Heathcote

Rationale

When most people think of Syrah (Shiraz) down under, their minds turn to the Barossa and McLaren Vale, two leading spots for Australia's leading red grape.

Victoria, Australia's second-smallest state, is down in its southeastern corner. Specifically, one needs to dive into the area dubbed 'Shiraz Central' – home to cool-climate Shiraz that is thriving in typical Australian bush settings that spread across seven distinct wine regions: the Grampians, the Pyrenees, Ballarat, Bendigo, Heathcote, Goulburn Valley and the Macedon Ranges.

While dating to 1860, Heathcote is led by a cadre of younger producers displaying new interpretations of the lithe, energetic Shiraz the region and climate can make. An often-cited factor in the area's grape-growing conditions is the ancient Cambrian soil that is found throughout Heathcote. These calcium-rich red soils are made up of weathered "greenstone" and are prized for their water retention capabilities. Often called Syrah locally in deference to its Rhône Valley roots and a style, examples from Heathcote display: ripe black fruit, mint, cracked black pepper, and vanilla, with an almost inky color, velvety tannins, and an amazingly long finish.

Led by Rémi Jacquemain, Place of Changing Winds is tucked in between Mount Macedon and Mount Bullengarook on a site called Warekilla, a word meaning "Place of Changing Winds" in the local Wurunjeri language. Attention to detail is done on a microscopic level. This Syrah comes from an east-facing plot of 20+-year-old vines rooted in the red Cambrian soils of the Mount Camel Range in Heathcote's north.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: Low

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Med+

TANNIN Med+

TEXTURE Phenolic / Astringent

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Currant • Cherry / Red Tomato • Red Plum • Red / Sour Cherry *Condition: Fresh, Ripe*

BLACK FRUIT Black Cherry • Blackberry • Black Currant / Cassis • Black Plum *Condition: Ripe, Fresh*

FLORAL Jasmine • Violet • Lavender *Condition: Fresh, Dried*

GREEN VEGETABLE Dark Leafy Greens • Arugula

OTHER VEGETABLE Tomato Leaf • Mushrooms (Brown) • Fennel / Anise • Beet / Beet Root • Olive (Black)

HERBAL Tea Leaf / Bergamot • Garrique / Provence • Sage • Rosemary • Tobacco Leaf

OTHER SPICES Green Peppercorn • Licorice (Red) • Black Pepper • White Pepper • Licorice (Black)

ORGANIC EARTH Dust • Forest Floor

INORGANIC EARTH Graphite • Mineral / Rock

ANIMAL Leather • Meat

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Neutral / Large Oak

OXIDATION/NUTTINESS Walnut • Almond / Marzipan • Pistachio

PERCEIVED WINEMAKING CHOICES Partial / Whole Cluster