



# SWINNEY

## 2021 Swinney Frankland River Riesling



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|----------------------|--------------|
| REGION:              | HARVESTED:   |
| Great Southern       | 2/3/2021     |
| SUB REGION:          | BOTTLED:     |
| 100% Frankland River | 27/5/2021    |
| VINEYARD:            | ANALYSIS:    |
| 100% Swinney         | pH 2.99,     |
| VARIETY:             | TA 7.6,      |
| 100% Riesling        | RS 0.2 g/l   |
|                      | ALC. / VOL.: |
|                      | 12.5%        |

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#### VITICULTURE:

The fruit is hand-picked from blocks C and D of our Swinney Powderbark vineyard. Canopy management, the use of shade cloth on the afternoon side of the vines and careful bunch selection allows us to eliminate any bunches with excessive sun exposure.

#### WINEMAKING:

The fruit was whole bunch pressed, lightly settled and then naturally fermented in stainless steel tanks to achieve a vibrant and expressive reflection of the purity of Frankland River Riesling.

Following fermentation the wine rested on its lees to preserve freshness and build texture prior to bottling.

#### TASTING NOTE:

Striking pale straw with green hues. Lime sherbert, ginger, Jonathan apples and a distinctive regional bath salts perfume.

The palate is vibrant, cool and intense with pithy citrus, lychee and honeysuckle blossom. A fine spine of fresh, pillowy acidity drives the flavours and texture to a long, briny and refreshing finish.



# SWINNEY

## 2020 Swinney Frankland River Grenache



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|             |  |              |                                  |
|-------------|--|--------------|----------------------------------|
| REGION:     | GREAT SOUTHERN                           | HARVESTED:   | 13/3/2020 & 19/3/2020            |
| SUB REGION: | 100% Frankland River                     | BOTTLED:     | 26/2/2021                        |
| VINEYARD:   | 100% Swinney                             | ANALYSIS:    | pH 3.58,<br>TA 4.7<br>RS 0.9 g/l |
| VARIETY:    | 86% Grenache<br>7% Mourvèdre<br>7% Syrah | ALC. / VOL.: | 14.0%                            |

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#### VITICULTURE:

Fruit is hand-picked from dry-grown, established bush vines on the slightly richer gravel/loam soils of our Swinney Wilson's Pool vineyard. Each vine is picked over three passes with less than perfect fruit declassified.

#### WINEMAKING:

The fruit was hand-picked, berry sorted and emptied to small wooden and stainless steel fermenters via gravity.

We incorporated 41% whole bunches and wild fermentation to build structure and texture and provide the framework on which to express the distinctive aromatics and flavours of Grenache.

The wine spent two weeks on skins prior to pressing directly to fine grained large format seasoned French oak, followed by aging for 11 months prior to bottling.

The wine was made with minimum effective Sulphites, it is unfinned and minimally filtered.

#### TASTING NOTE:

Deep lively crimson.

Bright, brambly and perfumed with musk sticks, Mr Lincoln rose, red liquorice and violets.

The palate is grapey, fresh and pithy with pomegranate, red cherry and rusty nails. Full flavoured yet light on its feet, the intense fruit is complemented by suede like tannins that frame the fruit beautifully.



# SWINNEY

## 2020 Swinney Frankland River Syrah



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|             |                      |              |                                   |
|-------------|----------------------|--------------|-----------------------------------|
| REGION:     | GREAT SOUTHERN       | HARVESTED:   | 26/2/2020 & 11/3/2020             |
| SUB REGION: | 100% Frankland River | BOTTLED:     | 25/2/2021                         |
| VINEYARD:   | 100% Swinney         | ANALYSIS:    | pH 3.73,<br>TA 4.8,<br>RS 1.0 g/l |
| VARIETY:    | 100% Syrah           | ALC. / VOL.: | 14.0%                             |

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#### VITICULTURE:

Dry grown, vertically trellised Syrah with small parcels of fruit hand-picked from specific sites on our Swinney Wilson's Pool and Powderbark vineyards, including parcels from mature Massale Selection Syrah, 470 and Waldron clonal material.

Shadecloth on the afternoon side of the vines builds structural complexity in the fruit.

#### WINEMAKING:

Hand picked, berry sorted and emptied to small wooden and stainless steel fermenters via gravity .

We incorporated 31% whole bunches and wild fermentation to build structure and texture and provide the framework on which to express the opulence and spice of Syrah.

The wine spent two weeks on skins prior to pressing directly to fine grained, large format, French oak (13% new) and was aged for 11 months prior to bottling.

The wine was made with minimum effective Sulphites, it is unfined and minimally filtered.

#### TASTING NOTE:

Deep and penetrating purple. Intense aromatic spice with blueberries, coal dust and a hint of wildness.

Medium to full-bodied, bright and expressive with Satsuma plums, Schezuan pepper and couverture. Inky and opulent with finy bony tannins supporting the fruit to a long finish.



# SWINNEY

## 2020 Swinney Mourvèdre Syrah Grenache



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|             |   |              |                                   |
|-------------|---|--------------|-----------------------------------|
| REGION:     | GREAT SOUTHERN  | HARVESTED:   | 11/3/2020 & 19/3/2020             |
| SUB REGION: | 100% Frankland River  | BOTTLED:     | 25/2/2021                         |
| VINEYARD:   | 100% Swinney  | ANALYSIS:    | pH 3.68,<br>TA 4.7,<br>RS 0.7 g/l |
| VARIETY:    | 46% Mourvèdre,<br>29% Syrah,<br>21% Mourvèdre,<br>4% Mencia | ALC. / VOL.: | 14.0%                             |

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#### VITICULTURE:

Mourvedre and Grenache from our dry-grown bush vine vineyard and vertically tresilled Syrah all share the rich gravelly-loam soils of our Swinney Wilson's Pool vineyard.

Careful canopy management, fruit thinning and selective hand harvesting over multiple passes all ensure we achieve as close to perfect fruit as possible.

#### WINEMAKING:

The fruit was hand-picked in separate lots as flavour and tannin maturity was optimum. Each lot was berry sorted and emptied to small wooden and stainless steel fermenters via gravity to co-ferment together.

We incorporated 54% whole bunches and wild fermentation to build structure and texture as well as highlight the distinctive personalities of the fruit from each parcel.

The wines spent up to two weeks on skins prior to pressing directly to fine grained, large format, French oak (8% new) as separate lots which were blended, aged on lees, and bottled after 11 months in barrel.

The wine was made with minimum effective Sulphites, it is unfinned and minimally filtered.

#### TASTING NOTE:

Deep vibrant magenta with purple hues.

Alive and engaging with brick dust, wet concrete, black cherry, paprika and strawberry cream lollies.

Medium to full bodied with incredible intensity, texture and length. Szechuan pepper, summer pudding and a seductive creamy texture, complementing suede like tannins and a characteristic rusty nail finish.



# SWINNEY

## 2019 Farvie Grenache



REGION:  
Great Southern

SUB REGION:  
100% Frankland River

VINEYARD:  
100% Swinney  
(100% Wilson's Pool)

VARIETY:  
88% Grenache  
12% Mourvèdre

HARVESTED:  
8/4/2019

BOTTLED:  
18/3/2020

ANALYSIS:  
pH 3.55  
TA 5.1  
RS 0.3 g/l

ALC. / VOL.:  
14.0%

LABEL ALLERGENS:  
Nil

CASES:  
176

RELEASE DATE:  
March 2021

### WINEMAKING:

The fruit was hand-picked from established bush vine Grenache and Mourvèdre on our Frankland River vineyard, berry sorted and gravity fed to a French oak vat (1600 litres).

We incorporated 8% whole bunch Grenache and 12% Mourvèdre followed by wild fermentation to build structure and texture and provide the framework on which to express the distinctive aromatics and flavours of Grenache.

The wine spent 10 days on skins prior to basket pressing directly to fine grained large format seasoned French oak followed by aging for 11 months prior to bottling.

The wine was made with minimum effective Sulphites, it is unfined and minimally filtered.

### TASTING NOTE:

Profoundly aromatic, with layers of complexity that evolve over time in the glass. Initially dark-fruited with subtle spice, the wine opens to exhibit perfumed red cherries, rhubarb, violets and salted liquorice.

There is a beautiful clarity of fruit flavours including strawberry cream, iodine and plum skins. The wine reveals a palate of fine detail and typical ferrous minerality - beautifully elegant but with great depth and penetration.





# SWINNEY

## 2019 Farvie Syrah



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REGION:

Great Southern

SUB REGION:

100% Frankland River

VINEYARD:

100% Swinney  
(100% Powderbark)

VARIETY:

100% Syrah

HARVESTED:

27/3/2019

BOTTLED:

18/3/2020

ANALYSIS:

pH 3.62

TA 5.5

RS 0.2 g/l

ALC. / VOL.:

14.0%

LABEL ALLERGENS:

Nil

CASES:

176 Dozen

RELEASE DATE:

March 2021

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WINEMAKING:

The fruit was hand-picked from a single parcel of 22-year old Syrah vines on our Frankland River vineyard, berry sorted and gravity fed to a French oak vat (1600 litres) and two demi-muids.

We incorporated 54% whole bunches followed by wild fermentation to build structure and texture while promoting the bright and spicy aromatics.

The wine spent 11 days on skins prior to basket pressing directly to fine grained large format French oak (8% new), followed by aging for 11 months prior to bottling.

The wine was made with minimum effective Sulphites, it is unfinned and minimally filtered.

TASTING NOTE:

A vibrant and immersive nose, with rich roasted paprika notes supporting deep, inky blueberry fruit, wet slate, bitumen and aniseed. Structure is the defining feature of this wine with bold, savoury tannins framing a palate that is beautifully textured, with a real freshness and energy providing incredible length.

A complex and full-flavoured Syrah exhibiting fruits of mulberry, plum, currants and black pepper.