

# Kaurna Country Syrah 2023

## Munda (land, terroir)

This Syrah hails from Blewitt Springs — a subregion of McLaren Vale defined by its ancient dunes, elevated sites, and free-draining sandy soils. The land here is part of the Pirramimma sandstone system, dating back over 50 million years, interspersed with ironstone and quartz-rich layers. These lean, well-aerated soils force the vine to work hard, producing grapes of intensity and aromatic lift. The vineyard sits around 200 metres above sea level and is moderated by cooling afternoon sea breezes from Gulf St Vincent. This maritime influence slows ripening and preserves freshness — giving rise to a Syrah that balances vivid fruit with spice and graceful structure. This is Kaurna munda — shaped by wind, ironstone, and the steady breath of the ocean.

## Vintage

The 2023 vintage in McLaren Vale was one of the most delayed in recent memory. Following healthy winter rainfall, a cool and wet spring brought increased disease pressure and disrupted flowering in some sites. The cooler summer and autumn extended the growing season well into April, allowing patient ripening and long hang time. The reward was elegant, site-expressive wines with purity, restrained alcohol, and fine structure.

## Tasting Notes

Aromatic and expressive, the nose reveals blueberries, dark cherry, floral lift and spice. On the palate, blueberry, plum and dark cherry burst forward, supported by notes of red flowers, cacao and layers of cooking spice. Medium to full bodied with the hallmark sandy-biscuity tannins of Blewitt Springs carrying through a long, elegant finish.



## Harvest

Handpicked in the cool early morning hours to preserve fruit vibrancy.

### FERMENTATION

Partially destemmed, with 10% whole bunch retained and the remainder fermented as whole berries. Wild yeast fermentation ran for 10 days

### TREATMENT

Matured for 16 months in a combination of second- and third-use French oak puncheons and hogsheads to highlight fruit purity

### CELLARING

Will age gracefully over 8 to 10 years under careful cellaring

### SERVING

13-15 C (cellar temperature)

### ALCOHOL

14%

### CLOSURE

Stelven (screwcap)



Munda Wines isn't about playing safe. It's about playing *true*. We craft expressive, benchmark wines that capture the singular munda of each region. More than just terroir, munda speaks to the deeply rooted character of place — its soil, its contours, its ancient geology. The wind that threads through a particular gully. The warmth held in granite at dusk. The invisible imprint of time.

By acknowledging and elevating Traditional Countries through wine, we hope to offer something both accessible and meaningful: a conversation that begins in the glass, but reaches far beyond it.