

Coney Wines Que Sera Syrah 2015



Pity to learn about Doris Day. Hers was the first and most memorable rendition of Que Sera Sera and we're pleased to have our wine associated with such a universally recognised song. Punters buying Syrah at our cellar door invariably burst into song, or worse, expect Coney to do so.

The 2015 version is a remarkably fine example of what a cooler climate can achieve for this variety. A recent Master of Wine visitor from the UK declared it to be fully comparable with its Rhone counterpart. It certainly has great depth and density with the prescribed tones of blackberry/loganberry alongside pepper, spice and new leather. This one will improve for at least 10 years, properly cellared.

After our regime of ruthless but necessary 1 bunch per shoot thinning the financially suicidal yield came in on 26 April at 1.2 tonnes/acre/1.6 kgs/plant at an average brix of 22.2. Is this handcrafted boutique or what!

Just to remind those who don't know, or are curious – Syrah and Shiraz are the same creature, just vastly different in style, primarily due to the 10°C temperature difference between the Barossa and Martinborough. Shiraz is typically bold, brassy and alcoholic and is best drunk wearing a jock strap in Kings Cross. In contrast, Syrah is shyer and more subtle and could be consumed with quiche while watching *The Sound of Music*