



2021 Thousand Candles Syrah

100% whole bunch, wild yeast, pressed after 25 days

In our Syrah vineyard there is a small patch of volcanic soil that integrates with the more common duplex clays we see here on the property. The vines here always have balance and healthy canopies which drive fruit ripeness.

The single vineyard Syrah, year to year, comes from this patch. An intensity of colour, a lifted perfume and a soft tannin structure set this wine apart. It has a distinctive palate of blueberry and spice.

Note: Minimum of 6 bottles per order (Can be a mixed 6 pack).

Thousand Candles Range

This range of wines is sourced from our absolute best parcels of fruit within our best blocks. The time and experience we've had here on the property has allowed us to identify unique patches of soil that produce extremely well balance vines. The fruit from these vines has always shown a greater level of depth, complexity and intensity. This allows us to make small batches of wine that represent the true quality of this site and showcases our philosophy.

Thousand Candles Approach

At thousand candles we have always aimed to capture the essence and detail of our unique vineyard in the wines we produce.

Our primary focus is to ensure that the fruit we grow comes from the healthiest vines. This means our soil has to be in the best possible condition.

The aim is to have an extremely healthy and well balanced soil. Soil health is achieved through the balance of physics, chemistry and biology. This enables the plants to better access the required water and nutrients, suppress plant pathogens and allow vines to increase their root growth.

Understanding how the soil microbes and ecosystem below the surface works is vital. Having a large and diverse range of beneficial microbes means the system is always in good balance and can better buffer itself against extreme weather conditions such as prolonged hot, dry spells or cold and wet conditions.

This management system has enabled us not to rely on herbicides, heavy pesticides and synthetic fertilisers to grow our fruit. We take a holistic approach to managing the vineyards by looking after the soil, the vines and the undervine grasses and clovers. We want a healthy and diverse system – not a sterile monoculture that exists in many mainstream, conventional vineyards.

This biological farming approach produces fruit and wines that best express the truth of where they have come from and the influence of the seasons. We continually find that flavours come on early in the fruit with ideal sugar levels balanced with high natural acid.

Our winemaking follows on from our vineyard approach allowing the fruit to express itself with minimal intervention.

All the wines from thousand candles are made from 100% estate grown, hand picked fruit. We pick in the cool of the morning and process that day.