

Djab Wurrung Syrah 2023

Bira Munda | Limited Release

Bira is the Wirangu word for Moon. Our Bira Munda Limited Release wines are produced as once-only vintage releases from select wine regions across Australia, offering the opportunity to explore a unique moment in place and time.

Munda (land, terroir)

Grampians, Victoria

Formed over 400 million years ago, the sandstone peaks of the Grampians rise suddenly from volcanic plains—weathered, jagged, and steeped in time. These ancient ranges are composed of sedimentary sandstone and mudstone, overlaying hard clay loams and acidic sandy soils. Infertile and free-draining, the soil challenges the vine, yielding fruit of deep flavour and aromatic intensity. At 260m elevation, the site is cooled by altitude and aspect, drawing out slow ripening and vibrant natural acidity. This is Djab Wurrung munda—wild and structured, defined by stone, slope, and the slow rhythm of time.



Vintage

The 2023 vintage in the Grampians unfolded slowly, beginning with a cool, wet spring that delayed ripening and required careful vineyard management. A warm, dry late summer extended hang time and allowed for full flavour development at lower sugar levels. While yields were moderate, the resulting wines showed finesse, aromatic lift, and beautifully balanced acidity.

Tasting Notes

Dark berry fruit leads the nose, layered with earthy spice, violets, and a flicker of graphite and mineral. The palate is refined and savoury, with fresh black fruit, hints of tar and Dutch cocoa, and deep toasted spice. A fine, structured tannin profile is guided by cool-climate acidity and a long, linear finish that builds with each sip.

Harvest

Hand harvested in the early morning at the very end of March.

FERMENTATION	50% of the blend fermented with 25% whole bunches; remainder as destemmed whole berries.
TREATMENT	Matured for 10 months in French oak — 90% in seasoned large vats, 10% in new barriques
CELLARING	Will reward 8–15 years under careful cellaring
SERVING	13-15 C (cellar temperature)
ALCOHOL	14.5%
CLOSURE	Stelven (screwcap)

M

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.