SYRAH 2021

HAWKE'S BAY VINEYARD

A fragrant aroma black cherry and fragrant blueberry with hints of black pepper and 5 spice with a hint of musk and thyme underlining the complex bouquet.

This is a beautifully balanced wine with Black Doris plum, blackberry and sweet prune supported by a silky textured palate with firm but fine-grained tannins and a hint of oak giving this Syrah great structure and length.

VITICULTURE \

Our Syrah vines are grown at our Paritua Vineyard on Maraekakaho Road. The vines are managed to crop light and have good fruit exposure. Fruit thinning takes place to one bunch per cane to maximize ripening potential. Harvest is all by hand once the grapes have achieved physiological ripeness.

WINEMAKING \

Whole bunches are destemmed and partially crushed. We aim for about 20% whole berry in the tank. After several days the ferment is started and kept under 30°C. Regular pumpovers will keep the cap submerged and extract the fine skin tannins present in this wine. Malolactic fermentation takes place in tank during maceration. The wine undergoes elevage for 12 to 14 months in a mix of 225L oak barriques and 500L oak puncheons, it is racked once before bottling the year following harvest. We use French oak of which 50% is new.

BEST DRINKING \

The wine will cellar gracefully for several years. Preferred drinking from late 2023 till 2035 or beyond.

BLEND \

Syrah 100%

ALCOHOL \

Alcohol 13.0% alc

FOOD MATCH \

Wild Venison Wild mushroom pappardelle Smoked Meats

