

SYRAH 2022

HAWKE'S BAY VINEYARD

An aroma of dark blackberry and violets, mixed spice, clove with a hint of pepper

The palate is elegant and plush with fruit flavours of fresh red plum and blackberry, five spice and white pepper round off the finish.

VITECULTURE \

Two clones of Syrah are grown in our Triangle vineyard. Soils are stony river gravels with a silt loam cover. The loam top layer varies in depth from 50cm deep to being completely absent. This causes some variation in ripening, with the silty areas producing slightly higher degrees of pepper notes and the stones providing the riper floral and fruit spectrum. Fruit thinning is essential, and the canopy is fastidiously managed to allow good sunlight and airflow over the grapes.

WINEMAKING \

The fruit was destemmed and passed over our optical grape sorter, then partially crushed to tank. Fermentation was preceded by a short period of cold soaking. Fermentation temperatures reached 30°C and daily cap management varied from two to three pump-overs a day. Barrel maturation is in French oak barriques for 12 months or more of which 20% new.

BEST DRINKING \

Drink from now up until 2032

BLEND \

Syrah 100%

ALCOHOL \

Alcohol 13% alc

FOOD MATCH \

Wild Venison
Eggplant based dishes
BBQ Duck Breast

