



2007 HAWKES BAY SYRAH

Winemakers Notes

This is the third crop from our new Syrah vineyard in Hawkes Bay. The vineyard is planted on a north facing hillside that is so steep that it has to be worked with a crawler rather than a tractor! The 2007 fruit was in pristine condition and was hand-picked in two passes and transported to Auckland in a refrigerated truck. A small percentage of Viognier was included with each harvest to aid colour stability and to add a note of intrigue. Post fermentation the wines were pressed to oak for 11 months. This was followed by assemblage and bottling

Analysis

Alc 13% **Acid** 6.0g/L **Res Sugar** 3.5g/L **pH** 3.56

Tasting Notes

Colour: This is a strongly coloured wine with a deep red core and purple hints at the rim.
Bouquet: A delightful melange of black fruits, black pepper, meatiness and spicy oak.
Palate: This is a medium to full bodied wine. The tannin structure is superb, giving the wine great balance and drinkability.

Cellaring

Given how fine grained the tannins are in this wine, it looks as though it will be immediately approachable and wine cellar happily into the medium term.

Food Matches

The soft tannins, ripe fruit flavours, black pepper and spice make this wine a great accompaniment to many meat dishes such as lamb, venison, beef and game. The bolder and more complex style means that it will stand up to richer flavours and accompaniments.

Suggested Wine List Description

A rich and full-bodied wine full of jammy fruit with lashings of black pepper and a long savoury finish.

Awards

Recommended – Winestate Magazine

Bronze Medal – New World Wine Awards 2008