



## 2007 SV HAWKES BAY SYRAH 'CHALK RIDGE'

### Winemakers Notes

This wine is from our Chalk Ridge block, just to the south of Havelock North. It is a steep, north facing amphitheatre that is strewn with fossilised limestone. We only use the ripest fruit from the top of the hill to craft our SV Syrah. A small amount of Viognier (4.15%) from the same block was co-fermented with the Syrah to add fragrance and complexity and to help fix the colour. Vintage 2007 was a stunner and the vineyard was in excellent condition at harvest. The wine spent 12 months in French oak (about 25% new) before assemblage.

### Analysis

**Alc** 13.5 %      **Acid** 5.6 g/L      **Res Sugar** 2.7g/L      **pH** 3.62

### Tasting Notes

**Colour:** A beautiful deep purple/red, with a dense, dark core and bright, flashing purple rim.

**Bouquet:** The essence of Hawkes Bay Syrah: masses of black fruits, a touch of pepper, some meatiness and lovely, savoury oak.

**Palate:** A beautifully structured wine. Medium to full bodied with silken tannins and great length. The fruit in the mid palate lasts and lasts.

### Cellaring

Already approachable, but we expect this wine to cellar for a number of years.

### 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

### Independent Reviewer's Comment

Fleshy, firm red, full-coloured, with rich, ripe plum, black pepper and slight coffee flavours, showing good complexity.

### Awards

**SILVER MEDAL** – Royal Easter show Wine Awards 2009

**SILVER MEDAL** – Air New Zealand Wine Awards 2008

**4 Stars** – Winestate Magazine Sept 2009