



## 2010 RESERVE HAWKES BAY SYRAH

REGISTRATION NUMBER: SW47BD9949BC

### Winemakers Notes

Our first ever Reserve Syrah is made from fruit 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 have used only the ripest fruit from the top of the hill to craft our Reserve Syrah. A tiny amount of Viognier (2.43%) from the same block was co-fermented with the Syrah to add fragrance and complexity and to help fix the colour. Vintage 2010 was a stunner and the vineyard was in excellent condition at harvest. The wine spent around 10 months in French oak (40% new) before assemblage and bottling.

### Analysis

**Alc** 13.5 %      **Acid** 6.2 g/L      **Res Sugar** 3g/L      **pH** 3.67

### 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. 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

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

### Awards

**Gold Medal** – Bragato Wine Awards 2011

**Gold Medal** – NZ International Wine Show 2011