



## 2012 SV HAWKES BAY SYRAH 'CHALK RIDGE'

SUSTAINABLE WINE NZ REGISTRATION NUMBER: SW29B4A539DE

### Winemakers Notes

This wine is based on 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 tiny amount of Viognier (a little over 2%) from the same block was co-fermented with the Syrah to add fragrance and complexity and to help fix the colour. The wine spent around 9 months in new and seasoned French oak before assemblage and bottling.

### Analysis

**Alc** 13.5 %      **Acid** 5.9 g/L      **Res Sugar** 1.5g/L      **pH** 3.65

### 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

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

### Awards

**4 Stars** – Michael Cooper

**Silver Medal** – NZ International Wine Show 2013