

## 2013 RESERVE HAWKES BAY SYRAH

SUSTAINABLE WINE NZ REGISTRATION NUMBER: SW344FB4C3A4

### Winemakers Notes

Our second 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. A tiny amount of Viognier (1%) from the same block was whole cluster, co-fermented with the Syrah to add fragrance and complexity and to help fix the colour. Vintage 2013 was a stunner and the vineyard was in excellent condition at harvest. The wine spent around 12 months in French oak (60% new) before assemblage and bottling.

### Analysis

**Alc** 14%    **Acid** 6.7g/L    **Res Sugar** 2g/L    **pH** 3.58

### 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. Ripe, brooding fruit along with beautiful floral notes and subtle oak.  
**Palate:** A beautifully structured wine. Full bodied with silken tannins, great length and penetration. 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

### Suggested wine list description

### Independent Reviewer's Comment

"Elegant and accessible Syrah with impressive fruit density without being at all heavy or overpowering. The wine has impressive purity with good acidity and flavours suggesting ripe cherry, plum, chalky/mineral, mocha and powdered chocolate. It has an appealing sinewy texture. Distinctive Syrah from a top vintage." Bob Campbell, April 2015

### Awards

**CHAMPION SYRAH & GOLD MEDAL** – NZ International Wine Show, Sept 2015

**95 Points/Gold Ribbon** – Bob Campbell

**Five Stars** – Winestate, 2015