2013 SV HAWKES BAY SYRAH
‘GIMBLETT GRAVELS’
SUSTAINABLE WINE NZ REGISTRATION NUMBER: SW7CB69542C9

Winemakers Notes
This is our first ever SV Syrah from our Gimblett Gravels Vineyard. Vintage 2013 was spectacular in Hawkes Bay and this was the perfect springboard to launch the wine. These are young vines so we were only able to produce a very small amount. A dash of Red Metals Malbec has been added to give the wine an extra dimension. The wine spent around a year in barrel and the final assemblage contains about 25% new oak. The wine was bottled on 3rd October 2013.

Analysis
Alcohol 13.5%     Acid 6.9g/L    Residual Sugar 2g/L     pH 3.50

Tasting Notes
Colour: In its youth this wine is bright purple with a flashing rim and a dark core
Bouquet: Lovely black fruits and a dash of pepper and new oak.
Palate: A beautifully structured wine. Medium 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 well 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

Awards