

‘CHALK RIDGE’

2014 SELECT VINEYARDS HAWKES BAY SYRAH

SUSTAINABLE WINE NZ REGISTRATION NUMBER: SW4CE675C339

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. A dash of Viognier from the same block (1.53%) was co-fermented with the Syrah to add fragrance and to help fix the colour. Both parcels were hand harvested on Thursday 27 March and shipped overnight to Auckland. The wine went off to new and seasoned French oak in August and remained there (with two rackings) until the end of May 2015. Once it was in tank it received a light fining and filtration and was bottled on 4 December 2015.

Analysis

Alc 13% **Acid** 6.0g/L **Res Sugar** 2g/L **pH** 3.63

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 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

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

Independent Reviewer’s Comments

“Dark, with an invitingly fragrant, aromatic bouquet (1.5% viognier) of violets, boysenberry and licorice. Fresh, with intense, ripe plum and spice flavours, vibrant, silky-textured and long. Fine value.” M Cooper

Awards

Gold Medal – Royal Easter Show Wine Awards 2017

5 Stars - Michael Coopers Buyer’s Guide 2017

5 Stars - Winestate Magazine Dec 2016