

‘GIMBLETT GRAVELS’

2014 SELECT VINEYARDS HAWKES BAY SYRAH

SUSTAINABLE WINE NZ REGISTRATION NUMBER: SWAC29AD99A9

Winemakers Notes

Vintage 2014 was fabulous on the Gimblett Gravels. We harvested our Syrah block on 29/3/14 and the fruit was trucked to Auckland. Post primary fermentation the wine was pressed to a stainless tank for malolactic fermentation and then went off to French oak (20% new) for elevage. The wine received three rackings during its ten months in oak and finally came out of barrel on 28/5/15. It received a light fining and was bottled in December 2015.

Analysis

Alc 13% **Acid** 6.6g/L **Res Sugar** 2.5g/L **pH** 3.62

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 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

Independent Reviewer's Comment

“Medium deep colour. Sage herb blackberry, aniseed aromas with savoury notes. Well concentrated slightly sweet fruited/ sweet, fine supple chalky textures and underlying savoury notes. Finishes long and flavourful. Attractive wine to drink. 91+ points.” Andrew Caillard MW

Awards

Gold Medal – Royal Easter Show Wine Awards 2017

Gold Medal – New World Wine Awards 2017

5 Stars – Michael Coopers Buyer’s Guide

5 Stars, Winestate Magazine