

2015 HAWKES BAY SYRAH

SUSTAINABLE WINE NZ REGISTRATION NUMBER: NZW9C459C6BD

Winemakers Notes

Our 2015 Syrah is based on fruit from the Gimblett Gravels, with a small amount (7%) of Chalk Ridge fruit. Vintage 2015 was lovely in Hawkes Bay and the fruit was harvested in beautiful condition. Post ferment and MLF the two batches went off to oak for 16 months. The barrels were racked twice during this time. The final assemblage was made in September 2016 and the wine was bottled on 26th July 2017.

Analysis

Alc 13% **Acid** 6.3g/L **Res Sugar** 2.1g/L **pH** 3.52

Tasting Notes

Colour: The 2015 Syrahs have beautiful colour. It is deep, lustrous and bright.

Bouquet: The essence of Hawkes Bay Syrah: masses of red/black fruits, a touch of pepper, a delightful floral lift, some background meatiness and lovely, savoury oak.

Palate: A beautifully structured wine. 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.

Independent Reviewer's Comment

“Looking for a good, affordable syrah? This skilfully crafted red has bright, youthful colour, good density of ripe, plummy, spicy flavours, savoury notes adding complexity and a well-rounded finish. Drink now or cellar.”

Awards

Four Stars – Winestate November 2018

Silver Medal – Hawkes Bay Wine Awards, Oct 2018

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