



CLASSICS:

## Hawke's Bay Syrah 2016



From our estate-owned vineyards in both the Gimblett Gravels and Bridge Pa Triangle regions, this wine offers delicate raspberry and floral flavours in a light, fresh and peppery style. It is sometimes co-fermented with a small amount of Viognier.

### INFORMATION

|                         |  |
|-------------------------|--|
| <b>Grape Varieties</b>  | Syrah                                      |
| <b>Region</b>           | Hawke's Bay                                |
| <b>Clonal selection</b> | Syrah – MS & 470                           |
| <b>Harvest method</b>   | Machine                                    |
| <b>Harvest Dates</b>    | Irongate 5/4; St John 1/4; Highway 50 15/4 |
| <b>Fermentation</b>     | Co-fermented with 5% Viognier              |
| <b>Malolactic</b>       | Yes  |
| <b>Maturation</b>       | 7 months                                   |
| <b>Fining</b>           | Gelatine                                   |
| <b>Filtration</b>       | Yes  |



EXCELLENCE *through* EXPERIENCE





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## TECHNICAL NOTES

|                |         |
|----------------|---------|
| Alcohol        | 12.5%   |
| TA             | 6.2 g/l |
| pH             | 3.66    |
| Residual sugar | Dry     |

## WINEMAKER NOTES

### Tasting Note

White spice and mineral mixed with dried herbs, sweet dark plum and black pepper.

### Palate

Similar themes to nose with vanilla notes, raspberry and earth. Fine tannins, smooth & pleasantly viscous. Complex and lingering.

### Recommended food

Makes an ideal partner to strongly flavoured foods such as balsamic marinated steak or an antipasto platter of salami, artichokes, olives and sun dried tomatoes.

**Recommended cellaring** 2-4 years

## AWARDS

### GOLD MEDAL

China Wine & Spirits Awards 2017



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