



## CLASSICS:

# Hawke's Bay Syrah 2017



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>	MS & 470
<b>Harvest method</b>	Machine
<b>Harvest Dates</b>	2-3 <sup>rd</sup> April
<b>Processing:</b>	De-stemmed, open rollers (uncrushed)
<b>Fermentation Vessel:</b>	Stainless Steel Vats
<b>Fermentation</b>	Co-fermented with 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	6.0 g/l
pH	3.67
Residual sugar	Dry

## WINEMAKER NOTES

### Tasting Note

Lifted and vibrant with ripe plum, spice and black pepper flavours – elegant style.

### 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** 1-5 years

## AWARDS

SILVER MEDAL	International Wine Challenge China 2019
91 POINTS	JamesSuckling.com, Oct 2018



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