



## CLASSICS:

# Hawke's Bay Syrah 2020

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.

## 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>        | 2nd April   |
| <b>Processing:</b>          | Open rollers (uncrushed berries)  |
| <b>Fermentation Vessel:</b> | Closed and open top fermenters  |
| <b>Fermentation</b>         | Fermented with <i>Saccharomyces cerevisiae</i> & <i>Kluyveromyces thermotolerans</i> gentle cap management. Average peak temperature 30°C |
| <b>Malolactic</b>           | Yes   |
| <b>Maturation</b>           | 10 months in oak  |
| <b>Fining</b>               | Gelatine  |
| <b>Filtration</b>           | Yes   |



EXCELLENCE *through* EXPERIENCE





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## TECHNICAL NOTES

|                |         |
|----------------|---------|
| Alcohol        | 13.0%   |
| TA             | 5.4 g/L |
| pH             | 3.66    |
| Residual sugar | 1.7 g/L |

## WINEMAKER NOTES

### Tasting Note

Doris plum, cranberry and leather aromas surround black pepper. Touch of cedar and vanilla.

Soft and fleshy, lush with red fruits and a dark plummy finish. Nicely texture with smooth chalky tannins that support the fruit. A touch of oyster shell adds a mineral note.

### 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.

## AWARDS



EXCELLENCE *through* EXPERIENCE

