

WINEMAKERS' RESERVE:

Hawke's Bay Syrah 2018



Made with grapes from only a few small blocks, the Winemakers' Reserve range showcases our commitment to sustainably crafting unique wines that are of genuine 'reserve' quality.

This charming Syrah is crafted from carefully grapes grown in our sustainably certified vineyards Hawke's Bay. Hints of black pepper, soft tannins and a stunning flavour profile of forest berries, plum and vanilla.

INFORMATION

Grape Varieties	Syrah
Region	Hawke's Bay
Clonal Selection	Various
Harvest Method	Machine – destemmed in field
Harvest Dates	20-21 Brix; pH 3.38-3.46;TA 4.9 -6.4 g/L
Harvest Analysis	6 th – 9th April
Processing	Berries were lightly crushed.
Fermentation Vessel	Stainless Steel Vats
Fermentation	Co-fermented with (whole bunch) Viognier. Frequent rummaging.
Malolactic	Yes
Maturation	12 months in barrel - 25% new French oak.
Fining	Gelatine
Filtration	Yes







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TECHNICAL NOTES

Alcohol	13.0%
TA	5.6 g/L
рН	3.68
Residual Sugar	0.2 g/L

WINEMAKER NOTES

Leather and spice aromas, tarry with dark plum and cedar notes.

Smooth up-front with good volume and medium weight. Charcuterie complexity with dried cranberry, black pepper and vanilla. Savoury and tasty with Doris plum on the finish.

Recommended Food	An elegant, medium weighted
	palate - dark fruits and garden
	herbs again with strawberry
	elements. Finely texture with a
	hint of cocoa and a savoury
	finish.

AWARDS



