



WINEMAKERS' RESERVE

Hawke's Bay Syrah

2018

This charming Syrah is crafted from grapes grown in our sustainably certified vineyards in Hawke's Bay.

Hints of black pepper, soft tannins and a stunning flavour profile of forest berries, plum and vanilla.



LASTING CHARACTER



WINEMAKER NOTES

Spice, smoky with dark plum and cedar notes.

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

FOOD RECOMMENDATION

The sweet fruit flavours, edged by savoury oak make this award winning wine an ideal partner to red meat dishes. Try it with pan-fried lamb cutlets, or with braised beef spooned over mashed potatoes.

AWARDS

4.5 STARS

Michael Cooper

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INFORMATION

First Vintage	1994
Grape Variety	Syrah
Region	Hawke's Bay
Clonal Selection	470 & MS
Harvest Method	Machine, de-stemmed in field
Harvest Dates	6th-9th April
Harvest Analysis	20-21 Brix; pH 3.38-3.46;TA 4.9 -6.4 g/L
Processing	Berries lightly crushed
Fermentation Vessel	Open vats
Fermentation	Co-fermented with (whole bunch) Viognier. Frequent rummaging.
Malolactic	Yes
Maturation	12 months on lees in barrel. 25% New Oak
Fining	Gelatine
Filtration	Yes

TECHNICAL NOTES

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