



FAMILY RESERVE

Hawke's Bay Syrah

2021

From our estate-owned vineyards in the Hawke's Bay this Syrah offers delicate raspberry and floral flavours in a light, fresh and peppery style.

Fine tannins with a creamy texture to a palate loaded with dark fruits and sweet spice.



LASTING CHARACTER



WINEMAKER NOTES

Plum and raspberry with a sweet vanilla note and a touch of dark cedar. Dried herbs.

Fine tannins create a creamy texture to a palate loaded with dark fruits and sweet spice. Black pepper, redcurrant and dried goji berry. Balanced and lively.

FOOD RECOMMENDATION

An ideal partner to strongly flavoured foods such as balsamic marinated steak or salami, artichokes, olives and sun-dried tomatoes.

AWARDS



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INFORMATION

First Vintage	2014
Grape Variety	Syrah
Region	Hawke's Bay
Clonal Selection	470 & Limmer
Harvest Method	Machine
Harvest Dates	13th-14th April
Harvest Analysis	22.5 Brix; pH 3.51; TA 6.6g/L
Processing	Open Rollers (uncrushed berries)
Fermentation Vessel	Stainless Steel Tanks
Fermentation	Fermented with Saccharomyces cerevisiae & Kluveromyces thermotolerans gentle cap management. Average peak temperature 30C
Malolactic	Yes
Maturation	10 months with oak
Fining	Gelatine
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.0%
TA	6.5g/L
pH	3.62
Residual Sugar	1.2g/L

