



2012 Gimblett Gravels Syrah

Vineyards: Fruit sourced from various company-owned vineyards situated in the Gimblett Gravels area of Hawkes Bay. Soils consist of deep greywacke gravels that were deposited by the Ngaruroro River before it dramatically changed course in the late 1860's.

Harvest Detail:

Picked: 1st to 26th April

Bottling Detail:

Alcohol 12.0 %

Acidity 6.4 g/l

pH 3.74

Residual Sugar 1.9g/l



Winemaking: 2012 was a cool and late season in Hawkes Bay. Careful harvest timing enabled the range of vineyard sites to exhibit the fruit purity and exuberance typical of Gimblett Gravels Syrah. The grapes were gently de-stemmed to leave a large portion of uncrushed berries. This maximizes fruit expression and silky structure. Fermentation took place in a mixture of open-top and closed stainless steel vessels. The cap was pumped over and/or plunged twice daily for optimum color and tannin extraction. A range of post-fermentation maceration periods between batches allowed for increased complexity.

The wine was subsequently aged in a mixture of new and older French oak barriques. Malolactic fermentation took place in tank before going to barrel. Barrel aging of the wine utilized techniques more typical of Pinot Noir winemaking, hence no barrel racking plus some barrel stirring of the lees was carried out during barrel aging. This style of Syrah is relatively delicate and responds best to low impact winemaking. The wine was blended and bottled prior to the 2013 harvest.

The Wine: The colour is a deep, vibrant crimson. Wild raspberry, blackberry and black pepper aromas predominate. Savoury, spicy notes are also prominent along with some meaty overtones.

Powerful but balanced, ripe tannins give the wine great structure. Oak aging plays a minor part and the wine lives on its fruit. Combined with the good acidity, these characteristics mean excellent aging potential. Development of mineral, earthy and tarry characters are likely during bottle aging resulting in a wine that is able to be drunk in its youth but will age 4-6 years + with good cellaring conditions. Great with red meat dishes but especially good with game, particularly venison and duck.