



2013 Gimblett Gravels Syrah

Vineyard location: Gimblett Gravels

Harvest Detail:

Picked: 21st March to 17th April

Bottling Detail:

Alcohol	12.7 %
Titrateable acidity	6.0 g/l
pH	3.78
Residual Sugar	1.0 g/l



Winemaking: 2013 was an exceptional year for red wine in Hawkes Bay. A fantastic warm summer was followed by a mild autumn and very little rain. Careful harvest timing enabled the range of vineyard sites to exhibit the fruit purity and exuberance typical of Gimblett Gravels Syrah.

Syrah grapes were hand-harvested from a range of individual sites and clones and then fermented separately before blending post-fermentation. A range of maceration periods allowed for increased complexity. 25% of whole bunches were included in the fermentations which contribute to freshness, aromatics and structure. A small percentage of Viognier was included in some batches to further aid in providing complexity and texture.

The wine was aged for 14 months in a mixture of new and older French oak 225 litre barriques. This barrel aging regime utilizes the philosophy more typically used in the making of Pinot Noir and includes barrel stirring of the lees and very minimal racking.

Bottled in September, 2014

The Wine: The 2013 Syrah has a deep and youthful vibrant crimson colour. Wild raspberry, blackberry, cracked pepper and clove aromas predominate. Powerful and balanced ripe tannins give the wine great structure. Oak plays a supporting role with the wine living on a pure fruit

expression. This purity combined with refreshing natural acidity mean there is excellent potential for aging. Development of mineral, gamey characters will result from bottle-age. Great with red meat dishes but especially good with game, particularly with duck and venison

Drink 2015 to 2025.