



## 2014 Hawkes Bay Syrah

**Vineyards:** A selection of Hawkes Bay vineyards situated in the Gimblett Gravels and the Bridge Pa Triangle sub regions.

**Variety:** 98% Syrah , 2 % Viognier

**Harvest Detail:**

21<sup>st</sup> March to 17<sup>th</sup> April

**Bottling Detail:**

Alcohol	12.6 %
Titratable acidity	5.5 g/l
pH	3.85
Residual Sugar	2.1 g/l



**Winemaking:** 2014 was a very warm season in Hawkes Bay with a typically dry late Summer and early Autumn. A perfect environment to produce delicious, characterful Syrah.

Each individual vineyard parcel was harvested separately with the majority of batches then de-stemmed prior to fermentation. Approximately 25% of the parcels were fermented as whole bunches. Subsequently, gentle daily pumping over of the skins during fermentation helped extract a soft, complex structure. The skin maceration was extended for up to 3 weeks following fermentation to further integrate and soften the tannins. Following 10 months aging in a combination of small French oak and stainless steel tanks, the individual blocks were blended to create the ideal marriage of components.

**The Wine:** The blackberry, spice and liquorice nuances combine to produce a fruit dominant but complex wine. A small inclusion of the white variety Viognier gives the wine beautiful perfume and allows the wine more accessibility while young.

This wine can happily be enjoyed by the glass or alternatively with a wide range of food, particularly red meat dishes, game or pasta.

Short term cellaring is suggested.  
Drink 2015 to 2018.