

WINEMAKERS' RESERVE:

Hawke's Bay Syrah 2017



This deep coloured Syrah is produced from a special selection of grapes grown in the Hawke's Bay region. The peppery aroma and strong berry fruit flavours are characteristic of this variety.

INFORMATION

Grape Varieties	Syrah
Region	Hawke's Bay
Sub region	Bridge Pa
Vineyard/s	St Johns
Clonal selection	470
Harvest method	Machine – destemmed in field
Harvest Analysis	18.7 °Brix; pH 3.51; TA 8.2 g/L
Harvest dates	2 nd & 3 rd April
Processing	Berries were lightly crushed.
Fermentation vessel	Stainless Steel Vats
Fermentation	Co-fermented. Frequent rummaging.
Fermentation Malolactic	
	rummaging.
Malolactic	rummaging. Yes 8 months in barrel - 25% new







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TECHNICAL NOTES

Alcohol	13.0%
TA	5.4 g/L
рН	3.75
Residual sugar	Dry

WINEMAKER NOTES

Nose

Forest berries, floral notes, vanilla and a hint of black pepper.

Palate

Sweet and darkly fruited entry and mid-palate with soft tannins. Medium weight and supple with liquorish and spice joining on the finish. Well balanced and charming.

Recommended food

An elegant, medium weighted palate - dark fruits and garden herbs again with strawberry elements. Finely texture with a hint of cocoa and a savoury finish.

AWARDS

GOLD MEDAL	China Wine & Spirits Awards 2019
93 POINTS	James Suckling, www.jamessuckling.com Oct 2018
SILVER MEDAL	New Zealand Royal Easter Show 2019
SILVER MEDAL	International Wine Challenge China 2019



