



CLASSICS:

Hawke's Bay Syrah 2021

From our estate-owned vineyards in both the Gimblett Gravels and Bridge Pa Triangle regions, this wine offers delicate raspberry and floral flavours in a light, fresh and peppery style.



INFORMATION

Grape Varieties	Syrah
Region	Hawke's Bay
Clonal selection	MS & 470
Harvest method	Machine
Harvest Dates	13 th & 14 th April
Harvest Analysis	22.5 Brix; pH 3.51; TA 6.6g/L
Processing:	Open rollers (uncrushed berries)
Fermentation Vessel:	Closed and open top fermenters
Fermentation	Fermented with <i>Saccharomyces cerevisiae</i> & <i>Kluyveromyces thermotolerans</i> gentle cap management. Average peak temperature 30°C
Malolactic	Yes
Maturation	10 months in oak
Fining	Gelatine
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

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

WINEMAKER NOTES

Tasting Note

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

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

Recommended food

Makes an ideal partner to strongly flavoured foods such as balsamic marinated steak or an antipasto platter of salami, artichokes, olives and sun-dried tomatoes.

AWARDS



EXCELLENCE *through* EXPERIENCE

