



CABLE BAY SYRAH 2018

Waiheke Island

Cable Bay Vineyards is dedicated to crafting exquisite wines known for their subtlety, elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's opulent wines are a stylish reflection of the land where they began.

All of Cable Bay's vineyards are accredited with SWNZ (Sustainable Wine Growing New Zealand).

WINEMAKER	Chloe Somerset
VARIETIES	100% Syrah
VINTAGE	2018
REGION	Waiheke Island
ALCOHOL	12.5%
SWEETNESS	Dry
FERMENTATION/AGING	Fermented in steel open tops, matured in French oak puncheons
CELLARING POTENTIAL	This wine will reward cellaring for up to 8 years, or will be thoroughly enjoyable upon release

TASTING NOTE

Vibrant, fresh and layered with charisma, this partial whole bunch ferment Syrah bounces with blueberry, rose, cherry, red peppercorn and earthy spice. The palate is both intense and delicate, has lovely body, with supple juicy fruit and spice paving the way to great textural mouth feel and well-founded tannin structure. Waiheke Syrah at its most refined and beautiful.

FOOD MATCH

Rack of pink lamb with pistachio dukkah, chickpeas and fresh herbs

VINEYARDS

This Syrah is produced from low-yielding vines, just across the road from our winery, located at the western end of Waiheke Island. The vineyard site is situated on a sun-drenched, north facing slope with predominantly mineralised clay soils over Jurassic era rock. The viticulture is meticulous, with the aim of balanced, healthy vines, which bear beautifully ripe grapes with intense concentration of natural Syrah characteristics. Harvesting perfect fruit is our first priority.

WINEMAKING

The Syrah was picked in late March, and immediately transferred into open top fermenters. The ferment was predominantly whole berry, with a portion of whole bunch in there too. We fermented some with wild yeast, and the rest with carefully selected strains. At pressing, only the free run wine was retained and run to French oak puncheons where it rested and matured for 12 months. This wine is unfinned with minimal gentle filtration prior to bottling.