

MARTINBOROUGH | NEW ZEALAND

## 2018 Luna Blue Rock Syrah

## Vintage and vine

Ample winter and early spring rains made parts of the vineyard inaccessible for machinery in the early part of the growing season.

Conditions changed to extreme dry with a mini drought and well above average temperatures into late October and November.

Good even budburst followed by an excellent fruit set, combined with rapid shoot growth promised an excellent crop. Alas, the weather turned again!

High and frequent rainfall combined with high temperatures created a nightmare scenario in the vineyard; Everything grew like crazy, and disease pressure was very high!

The team worked like mad and made the best of a difficult

Harvest in the end was two –three weeks ahead of normal. The 2018 Blue Rock Vineyard Syrah was sourced from the steep north facing Highfold block planted in 1997 and for the first

time included fruit from the 10-year-old Nelson block.



## Winery

Majority destemmed with whole berries gently tipped into a 3-ton fermenter, viognier skins tipped on top. One ton of fruit from the Nelson block was fermented 100% whole bunch. Fermentation was spontaneous, gentle twice daily plunging, total maceration 28 days. Following pressing the wine was run off in to barriques and puncheons (30% new) for 12 months maturation before racking and returning to older barriques for another 6 months. Racked and blended September 2019, bottled October 2019. Unfined and unfiltered. No animal products used.

pH - 3.5 T/A - 4.7 g/L RS - 0.2 g/L Alc - 13.5%



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## **Tasting Note**

A very dark red hue

A well of inky darkness, I love the violet florals, the fennel seed and the spice, led by pepper and clove, a playful and eager to please cool climate syrah nose!

Plush fruit bomb like entry, but quickly remembering itself, turns elegant and suave, showcasing super fine ripe tannins down the middle and through the finish. Certainly fruit soaked and delicious but plenty in the personality stakes too, real depth and poise.

Hard to not drink now but cellar with confidence for 10 years.



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