

M A I M A I



Syrah 2013

Variety: Syrah
Region: Hawke's Bay
Sub Region: Bridge Pa Triangle, Hastings
Style: Dry
Vintage: 2013

Vineyard

Fruit for this Syrah comes from our vineyard in the Bridge Pa Triangle west of Hastings where the free draining stony soils provide a micro climate ideal for growing Syrah fruit. Cropped at low levels this is a blend of three Syrah clones each managed to maximise the individual traits they provide. All blocks are managed to a sustainable program.

Appearance

Dark broody and intense in colour this wine is deep garnet red.

Aroma

Fruity at first then some lovely peppery notes and later it opens up some savoury and barnyard traits.

Palate

Ripe black fruits and cherries in the early part then it builds into an intense and spicy flavours with a full broad mouth feel. White pepper lingers on the palate and nose to identify this wine with Hawkes Bay.

Vinification

Machine harvested the grapes were destemmed to open fermenters. The grapes were pumped over and plunged 4 times a day during fermentation and then extended to once a day post ferment to ensure soft tannins. 24 days on skins prior to pressing to tank. The wine was barrel aged in seasoned French barrels before filtering and bottling.

Enjoy with

All red meats.

Technical Information

Harvest Date: April 2013
Bottled Date: March 2014
Alcohol: 13.5%
Residual Sugar: <1g/L
Titrateable Acidity: 5.1g/L
Packaging: Screwcap (12x750ml)

